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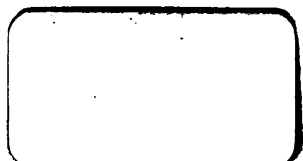
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ASHBURN'S
FAMILY DIRECTOR,
OR
HOUSEKEEPER'S ASSISTANT.

Entered at Stationer's Hall.



THE
FAMILY DIRECTOR;

OR,

Housekeeper's Assistant:

CONTAINING

UPWARDS OF THREE HUNDRED ORIGINAL
RECEIPTS,

IN

PASTRY, PICKLING, PRESERVING,
COLLARING,

MAKING WINES, &c.

BY

ADDISON ASHBURN.



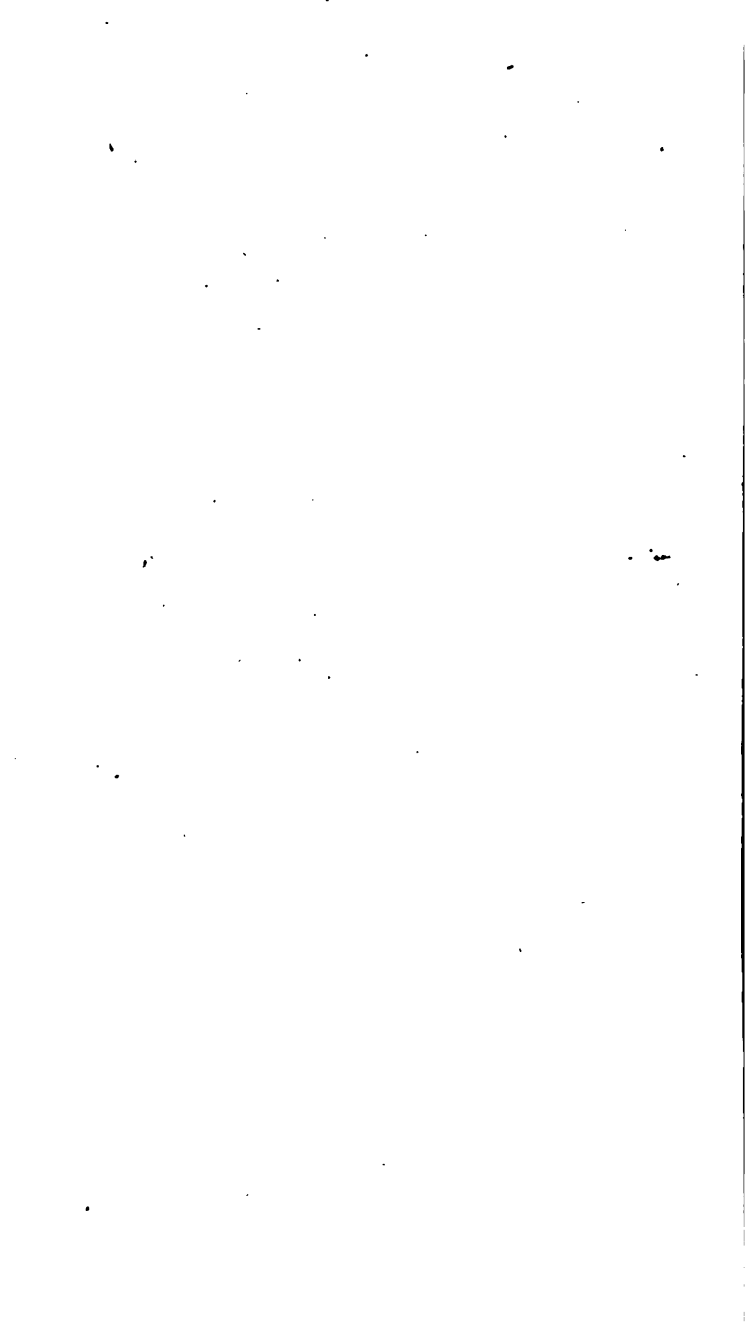
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BIRMINGHAM; AND W. PERRY,
WARWICK.**

~~~~~  
1807.

268, 6-16



## PREFACE.

---

*THE* Collection of Receipts which are contained in this little Volume, would always have been kept private, had not the repeated solicitations of many respectable friends prevailed on the Author to publish them in their present form.

As they are entirely original, and embrace a greater variety of matter, than is usually found in works of a similar nature, it is hoped, that they will be generally useful ; and in order to give this Work all the clearness and facility of reference, which a desultory compilation is capable of, a Table of Contents, or

*Index, has been added, which may be sufficient to direct the reader's attention to any part of it. For the kind partiality of friends, which first induced the Author in his humble attempts, and the more extended patronage of the public which he has since experienced, he begs leave to offer every acknowledgment of gratitude and respect. The Contents of the following pages are the result of many year's exclusive application; and if they should be found useful, the Author will rest contented, in the humble hope that he may one day enjoy the consolation that his time has not been altogether misapplied.*

MERIDEN,  
Dec. 15, 1806.

# CONTENTS.

---

## A

## PAGE.

|                                 |     |
|---------------------------------|-----|
| <b>A</b> PPLES, to bake .....   | 145 |
| Apple jelly .....               | 88  |
| Apple jelly, a second way ..... | 89  |
| Apricot, to dry .....           | 146 |
| Asparagus, to keep a year ..... | 130 |
| Ale, to butter .....            | 79  |
| Apples, or pears, to dry .....  | 149 |

## B

|                                   |     |
|-----------------------------------|-----|
| Butter, to roast a pound .....    | 10  |
| Beef, to dry .....                | 17  |
| Beef stakes, to stew .....        | 27  |
| Beef, to collar .....             | 30  |
| Brawn, mock .....                 | 31  |
| Beef, hunting, to make .....      | 32  |
| Beef, Dutch, to make .....        | ib. |
| Brain cakes .....                 | 33  |
| Beef, loin inside, to roast ..... | 49  |
| Beef's heart, to roast .....      | ib. |

|                                 | PAGE.      |
|---------------------------------|------------|
| Blanc-manger, to make .....     | 85         |
| Blanc-manger, a second Way .... | 86         |
| Bread, French, to make .....    | 98         |
| Bread, household, to make ..... | 99         |
| Bread, potatoe, to make .....   | <i>ib.</i> |
| Buns, Bath, to make .....       | 100        |
| Buns, plumb, to make .....      | <i>ib.</i> |
| Biscuits, to make .....         | 117        |
| Biscuits, to drop .....         | 118        |
| Biscuits, blowed .....          | <i>ib.</i> |
| Biscuits, Bath, to make .....   | <i>ib.</i> |
| Biscuits, fruit, to make .....  | 119        |
| Biscuits, lemon, to make .....  | 120        |
| Beef suet, to preserve .....    | 130        |
| Beef's liver, to preserve ..... | 156        |

## C

|                                   |            |
|-----------------------------------|------------|
| Calf's head hash .....            | 35         |
| Calf's head, to bake .....        | 45         |
| Calf's head, to collar .....      | 6          |
| Cib-cab, to make .....            | 9          |
| Chickens, to broil .....          | 46         |
| Cheesecakes, almond, to make .... | 76         |
| Cheesecakes, egg .....            | <i>ib.</i> |
| Cheesecakes, curd .....           | 77         |
| Cheesecakes, lemon .....          | 78         |
| Cheesecakes, orange .....         | <i>ib.</i> |
| Cheesecakes, gooseberry .....     | 79         |

# CONTENTS.

vii

|                                  | PAGE.      |
|----------------------------------|------------|
| Custard, to make .....           | 93         |
| Cracknels, to make .....         | 102        |
| Cakes, diet, to make .....       | 103        |
| Cakes, school, to make .....     | 104        |
| Cakes, lemon .....               | <i>ib.</i> |
| Cakes, lemon, a second way ..... | 105        |
| Cakes, queen .....               | 106        |
| Cakes, rice .....                | <i>ib.</i> |
| Cakes, Shrewsbury .....          | 107        |
| Cakes, small currant .....       | <i>ib.</i> |
| Cakes, Uxbridge .....            | 108        |
| Cakes, saffron .....             | <i>ib.</i> |
| Cakes, China .....               | 109        |
| Cakes, tea .....                 | 110        |
| Cakes, Rutland .....             | <i>ib.</i> |
| Cakes, plumb .....               | 111        |
| Cakes, small .....               | 112        |
| Cakes, rich plumb .....          | <i>ib.</i> |
| Cakes, rich plain .....          | 113        |
| Cakes, currant .....             | 114        |
| Cakes, Savoy .....               | <i>ib.</i> |
| Cakes, Spanish .....             | 115        |
| Cakes, Bath .....                | <i>ib.</i> |
| Cakes without fruit .....        | 116        |
| Cakes, plain seed .....          | <i>ib.</i> |
| Cakes for tea .....              | 120        |
| Cakes, spice .....               | 121        |
| Cakes, almond .....              | <i>ib.</i> |



|                                 | PAGE.      |
|---------------------------------|------------|
| Cakes, ratafia .....            | 122        |
| Cakes, fruit .....              | 123        |
| Cakes, apricot .....            | 124        |
| Cakes, orange .....             | <i>ib.</i> |
| Cakes, raspberry .....          | 125        |
| Cake, gooseberry .....          | <i>ib.</i> |
| Cherries, to dry .....          | 147        |
| Catsup, mushroom, to make. .... | 150        |
| Catsup, a second Way .....      | 151        |
| Catsup, white .....             | 152        |
| Catsup, cucumber .....          | 153        |
| Catsup, walnut .....            | 154        |
| Carrack, to make .....          | 152        |
| Carrachea, to make .....        | 155        |
| Crab, mock, to make .....       | 165        |
| Cheese, damson, to make .....   | 91         |
| Cheese, Italian .....           | 83         |

## D

|                          |     |
|--------------------------|-----|
| Dumplings, to make ..... | 74  |
| Dumplings, yeast .....   | 76  |
| Damsons, to keep .....   | 133 |
| Damsons, to dry .....    | 149 |
| Drops, chocolate .....   | 126 |
| Drops, lemon .....       | 127 |

# CONTENTS.

ix

|                                      | PAGE.      |
|--------------------------------------|------------|
| <b>E</b>                             |            |
| Eels, to dress .....                 | 6          |
| Eels, to pickle .....                | 15         |
| Eels, to collar .....                | 29         |
| Eels, to stew .....                  | 37         |
| Eels, to pot .....                   | 51         |
| Eels, to pickle .....                | 52         |
| Eggs, a dish of yolks .....          | 87         |
| Eggs, to preserve .....              | 129        |
| Eggs, to preserve, a second way .... | <i>ib.</i> |

|                        |    |
|------------------------|----|
| <b>F</b>               |    |
| Fish, to stew .....    | 29 |
| Fish, to pickle .....  | 52 |
| Force meat balls ..... | 36 |

|                                 |            |
|---------------------------------|------------|
| <b>G</b>                        |            |
| Gum paste, to make .....        | 39         |
| Gooseberries, to bottle .....   | 87         |
| Gingerbread, rich .....         | 95         |
| Gingerbread, a second way ..... | <i>ib.</i> |
| Gingerbread, a third way .....  | 96         |
| Gruel, water .....              | 128        |

|                                |    |
|--------------------------------|----|
| <b>H</b>                       |    |
| Heart, sheep's, to dress ..... | 5  |
| Herrings, to pickle .....      | 14 |
| Hams, to cure .....            | 16 |

|                                     | PAGE. |
|-------------------------------------|-------|
| Hams, to cure, a second way . . . . | 16    |
| Hams, to stuff . . . . .            | 19    |
| Hare, to dress . . . . .            | 44    |
| Herico, mutton . . . . .            | 50    |
| Hedgehog, to make . . . . .         | 86    |

## I

|                                 |     |
|---------------------------------|-----|
| Icing for cakes . . . . .       | 126 |
| Icing for China cakes . . . . . | 109 |

## J

|                                 |            |
|---------------------------------|------------|
| Jam, red gooseberry . . . . .   | 142        |
| Jam, green gooseberry . . . . . | 143        |
| Jam, currant . . . . .          | <i>ib.</i> |
| Jam, damson . . . . .           | 144        |
| Jam, blackberry . . . . .       | <i>ib.</i> |
| Jam, strawberry . . . . .       | 145        |
| Jam, raspberry . . . . .        | <i>ib.</i> |
| Jelly, orange . . . . .         | 82         |
| Jelly, hartshorn . . . . .      | 89         |
| Jelly, calf's foot . . . . .    | 90         |
| Jumbals . . . . .               | 103        |

## L

|                                  |    |
|----------------------------------|----|
| Lamb, to collar . . . . .        | 30 |
| Lemonade . . . . .               | 81 |
| Lemonade, a second way . . . . . | 82 |
| Lemon solid . . . . .            | 83 |

# CONTENTS.

xi

|                                 | PAGE. |
|---------------------------------|-------|
| Lemon sherbet .....             | 86    |
| Lemon cream .....               | 91    |
| Lemon cream, a second way ..... | 92    |
| Lemon pickle .....              | 155   |

## M

|                                      |     |
|--------------------------------------|-----|
| Mutton pasty .....                   | 1   |
| Mutton, leg, to bake .....           | 2   |
| Mutton stakes, to bake .....         | 4   |
| Mutton, to collar .....              | 8   |
| Mutton, to pot .....                 | 10  |
| Mutton, neck, to dress as venison .. | 47  |
| Mutton, to bake a breast .....       | 50  |
| Mushrooms, to pot .....              | 57  |
| Mushrooms, to dry .....              | 58  |
| Mushroom powder .....                | ib. |
| Muffins, to make .....               | 96  |
| Macaroons, to make .....             | 122 |
| Marmalade, cherry, to make .....     | 141 |
| Marmalade, cherry, a second way ..   | ib. |
| Marmalade, quince .....              | 142 |

## N

|                             |     |
|-----------------------------|-----|
| Nasturtium, to pickle ..... | 61  |
| Nasturtium vinegar .....    | 167 |

## O

|                       |    |
|-----------------------|----|
| Oysters to stew ..... | 26 |
|-----------------------|----|

b

|                        | PAGE. |
|------------------------|-------|
| Oysters, to fry .....  | 35    |
| Oysters, to feed ..... | 131   |
| Oyster sausages .....  | 168   |

## P

|                                      |            |
|--------------------------------------|------------|
| Pig, to bake .....                   | 2          |
| Pig's head, to bake .....            | 3          |
| Pepper and salt, a mixture .....     | 9          |
| Pork, to pickle .....                | 13         |
| Pidgeons, to stew .....              | 25         |
| Pidgeons, to stew brown .....        | 34         |
| Pike, to stew .....                  | <i>ib.</i> |
| Puff paste .....                     | 37         |
| Paste, common .....                  | 38         |
| Paste, hot .....                     | <i>ib.</i> |
| Pie, calf's head .....               | 39         |
| Pie, mutton, to eat cold .....       | 40         |
| Pie, rich, equal to venison .....    | <i>ib.</i> |
| Pie, mince, of a neat's tongue ..... | 41         |
| Pies, lemon mince .....              | <i>ib.</i> |
| Pies, mince, without meat .....      | 42         |
| Pie, chicken, savory .....           | <i>ib.</i> |
| Pie, sea .....                       | 43         |
| Pie, old-fashioned mince .....       | <i>ib.</i> |
| Patties, to make .....               | 45         |
| Pike, to roast .....                 | 48         |
| Pudding, lemon .....                 | 61         |
| Pudding, almond .....                | 62         |

# CONTENTS.

xiii

|                                      | PAGE.      |
|--------------------------------------|------------|
| Pudding, apple .....                 | 62         |
| Pudding, millet .....                | 63         |
| Pudding, orange .....                | <i>ib.</i> |
| Pudding, spring .....                | <i>ib.</i> |
| Pudding, college .....               | 64         |
| Pudding, carrot .....                | <i>ib.</i> |
| Pudding, to bake or boil .....       | 65         |
| Pudding, rich plumb .....            | <i>ib.</i> |
| Puddings, in skins .....             | 66         |
| Puddings, without eggs .....         | <i>ib.</i> |
| Puddings, rice, in skins .....       | <i>ib.</i> |
| Puddings, French barley .....        | 67         |
| Puddings, calf's foot .....          | 68         |
| Pudding, bread and butter .....      | <i>ib.</i> |
| Pudding, quaking .....               | 69         |
| Puddings, for two or three in a dish | <i>ib.</i> |
| Puddings, Prussian .....             | <i>ib.</i> |
| Puddings, black hog's .....          | 70         |
| Puddings, white hog's .....          | <i>ib.</i> |
| Pudding, thicken milk .....          | 71         |
| Pudding, Yorkshire .....             | <i>ib.</i> |
| Pudding, gooseberry .....            | 72         |
| Pudding, light flour .....           | <i>ib.</i> |
| Pudding, plumb .....                 | 73         |
| Pudding, carrot, without fruit ..... | <i>ib.</i> |
| Pudding, hunting .....               | 75         |
| Pikelets, to make .....              | 96         |
| Pippin paste .....                   | 127        |

|                                       | PAGE.      |
|---------------------------------------|------------|
| Pears, to dry .....                   | 150        |
| Pumbs, magnum bonum .....             | 148        |
| Pickle, mushrooms, brown .....        | 53         |
| Pickle, cucumbers, sliced .....       | <i>ib.</i> |
| Pickle, mushrooms, a second way ..    | 54         |
| Pickle, Indian .....                  | <i>ib.</i> |
| Pickle, lemon .....                   | 55         |
| Pickle, lemon-peel .....              | 56         |
| Pickle, barberries .....              | 57         |
| Pickle, cucumbers, the Indian way     | 59         |
| Pickle, cucumbers, a second way ..    | 60         |
| Preserve, cherries .....              | 131        |
| Preserve, quinces whole .....         | 132        |
| Preserve, white damsons .....         | <i>ib.</i> |
| Preserve, white damsons, a second way | <i>ib.</i> |
| Preserve, prune damsons .....         | 134        |
| Preserve, cucumbers .....             | <i>ib.</i> |
| Preserve, oranges .....               | 135        |
| Preserve, walnuts .....               | 136        |
| Preserve, green gooseberries ....     | 137        |
| Preserve, cucumbers, like citron ..   | <i>ib.</i> |
| Preserve, red currants .....          | 138        |
| Preserve, magnum bonum plumbs         | 139        |
| Preserve, barberries .....            | <i>ib.</i> |
| Preserve, cherries, a second way ..   | 140        |
| Preserve, apricots .....              | <i>ib.</i> |

# CONTENTS.

xv

PAGE.

## Q

|                  |     |
|------------------|-----|
| Quin sauce ..... | 154 |
|------------------|-----|

## R

|                            |     |
|----------------------------|-----|
| Ratafia, to make .....     | 85  |
| Rusks, to make .....       | 102 |
| Rolls, for breakfast ..... | 117 |

## S

|                                      |     |
|--------------------------------------|-----|
| Stakes, mutton, to bake .....        | 4   |
| Shrimps, to pot .....                | 12  |
| Salmon, to pickle .....              | 14  |
| Seasoning of meat .....              | 16  |
| Stuffing for veal .....              | 19  |
| Stew, tripe .....                    | 23  |
| Stew, rabbit .....                   | 24  |
| Stew, neck of veal .....             | ib. |
| Stew, red cabbage .....              | 25  |
| Stew, mushrooms .....                | 26  |
| Stew, loin of mutton .....           | 27  |
| Stew, goose giblets .....            | 28  |
| Stew, carp .....                     | 33  |
| Stew, pike .....                     | 34  |
| Sweetbreads, to fricassee brown .... | 46  |
| Sweetbreads, to fricassee white .... | 47  |
| Snow balls, to make .....            | 74  |
| Syllabubs, solid .....               | 84  |
| Syllabubs, whip .....                | 94  |



|                                                | PAGE.      |
|------------------------------------------------|------------|
| Sauce, bread, for fowls . . . . .              | 157        |
| Sauce, for venison . . . . .                   | <i>ib.</i> |
| Sauce, onion . . . . .                         | 158        |
| Sauce, for a collared breast of veal . . . . . | <i>ib.</i> |
| Sauce, fish, to keep a year . . . . .          | 159        |
| Sauce, for a shoulder of mutton . . . . .      | 160        |
| Sauce, for boiled fowls . . . . .              | <i>ib.</i> |
| Sauce, mushroom, for boiled fowls . . . . .    | <i>ib.</i> |
| Sauce, lemon . . . . .                         | 161        |
| Sauce, shalot, for mutton . . . . .            | <i>ib.</i> |
| Sauce, fish . . . . .                          | 162        |
| Sauce, cucumber . . . . .                      | <i>ib.</i> |
| Sausages, to make . . . . .                    | 163        |
| Sausages, a second way . . . . .               | 164        |
| Shrimps, to pot . . . . .                      | 12         |
| Soup, portable . . . . .                       | 20         |
| Soup, gravy . . . . .                          | 21         |
| Soup, green peas . . . . .                     | 22         |
| Soup, common peas . . . . .                    | <i>ib.</i> |

## T

|                            |    |
|----------------------------|----|
| Trifle, to make . . . . .  | 93 |
| Tongues, to salt . . . . . | 18 |

## V

|                               |   |
|-------------------------------|---|
| Veal, loin to boil . . . . .  | 5 |
| Veal, to collar hot . . . . . | 7 |
| Veal, to eat cold . . . . .   | 8 |

# CONTENTS.

xvii

|                               | PAGE:      |
|-------------------------------|------------|
| Veal, to pot . . . . .        | 11         |
| Veal, marble . . . . .        | 12         |
| Vinegar, wine . . . . .       | 165        |
| Vinegar, currant . . . . .    | 166        |
| Vinegar, gooseberry . . . . . | <i>ib.</i> |
| Vinegar, elder . . . . .      | 167        |

## W

|                                            |            |
|--------------------------------------------|------------|
| Wine, to mull . . . . .                    | 80         |
| Water, to butter . . . . .                 | <i>ib.</i> |
| Wine whey . . . . .                        | 128        |
| Wigs, saffron . . . . .                    | 101        |
| Wine, ginger . . . . .                     | 168        |
| Wine, ginger, a second way . . . . .       | <i>ib.</i> |
| Wine, elderberry . . . . .                 | 169        |
| Wine, white currant . . . . .              | 170        |
| Wine, black currant . . . . .              | <i>ib.</i> |
| Wine, red gooseberry . . . . .             | 171        |
| Wine, mead . . . . .                       | <i>ib.</i> |
| Wine, birch . . . . .                      | 172        |
| Wine, raspberry . . . . .                  | <i>ib.</i> |
| Wine, white elder . . . . .                | 173        |
| Wine, walnut . . . . .                     | 174        |
| Wine, raisin . . . . .                     | <i>ib.</i> |
| Wine, currant . . . . .                    | 175        |
| Wine, rich currant . . . . .               | <i>ib.</i> |
| Wine, gooseberry, like Champagne . . . . . | 176        |
| Wine, cowslip . . . . .                    | 177        |

|                                 | PAGE.      |
|---------------------------------|------------|
| Wine, British Madeira .....     | 177        |
| Wine, elder .....               | 178        |
| Wine, elder, a second way ..... | <i>ib.</i> |
| Wine, British port .....        | 179        |

## Y

|                      |    |
|----------------------|----|
| Yeast, to make ..... | 97 |
| Yeast, potatoe ..... | 98 |

# **GENERAL RULES**

FOR

## **MAKING PASTE.**

---

**PASTE** should be made in the coolest room in the house; and care taken to rub the quantity of butter (as directed in the receipts, page 37 and 38) very fine into the flour, before you wet it; then put as much water to it as will make it a stiff paste; roll it out several times, spreading the butter on each time, with a knife, till the remainder is laid on; then roll it till the butter quite disappears: touch it as little

with the hand as possible, and when made up, set it in the oven immediately.

N. B. When the weather is hot, put the butter into a pot, and sink it in a deep pan of water, the night before it is intended to be used.

THE  
FAMILY DIRECTOR,

&c. &c.

---

*To make a Pasty of Mutton or Beef, to eat  
like Venison.*

**T**AKE a Loin of Mutton, (if Beef, a Rump,) bone it, and beat it well; then rub five pounds of your meat with two ounces of powder sugar, and let it lie twenty-four hours; then wash it with red-port wine, and season it with pepper; salt, and a little mace; lay it whole in the dish, and cover it with a pound of fresh butter; then cover it with a thick rich paste, and bake it as venison.

|                                       | PAGE.      |
|---------------------------------------|------------|
| Pears, to dry .....                   | 150        |
| Pumbs, magnum bonum .....             | 148        |
| Pickle, mushrooms, brown .....        | 53         |
| Pickle, cucumbers, sliced .....       | <i>ib.</i> |
| Pickle, mushrooms, a second way ..    | 54         |
| Pickle, Indian .....                  | <i>ib.</i> |
| Pickle, lemon .....                   | 55         |
| Pickle, lemon-peel .....              | 56         |
| Pickle, barberries .....              | 57         |
| Pickle, cucumbers, the Indian way     | 59         |
| Pickle, cucumbers, a second way ..    | 60         |
| Preserve, cherries .....              | 131        |
| Preserve, quinces whole .....         | 132        |
| Preserve, white damsons .....         | <i>ib.</i> |
| Preserve, white damsons, a second way | <i>ib.</i> |
| Preserve, prune damsons .....         | 134        |
| Preserve, cucumbers .....             | <i>ib.</i> |
| Preserve, oranges .....               | 135        |
| Preserve, walnuts .....               | 136        |
| Preserve, green gooseberries ....     | 137        |
| Preserve, cucumbers, like citron ..   | <i>ib.</i> |
| Preserve, red currants .....          | 138        |
| Preserve, magnum bonum pumbs          | 139        |
| Preserve, barberries .....            | <i>ib.</i> |
| Preserve, cherries, a second way ..   | 140        |
| Preserve, apricots .....              | <i>ib.</i> |

rub it all over with sweet oil, and set it in a moderate oven, upright, in a dripping pan, so that it will not touch, and bake it an hour and half, opening the oven door occasionally, to let out the steam, which will make the outside of the Pig very crisp; then have ready some good gravy, with a little white wine in it, and put it into the dish, with the brains chopped small, and what gravy comes from it, and send it to table with a tureen of plumb sauce.

*To bake a Pig's Head.*

Take a Porket's Head that has been scalded, clean it with a dry cloth, from the blood, and pick off the loose hairs; then take the brains and put them into water, and have ready some hog's lard melted, and brush the head all over with it, before it goes into the oven, which will make it very crisp, and of a fine colour.



N. B. It will take an hour and half baking. For sauce, boil the brains in a little water, with a few sage leaves, and a bit of parsley; when boiled, chop them very small, and put to them a little good gravy, a spoonful of white catsup, and a small glass of white wine, give it a boil, and pour it into the dish.

*To bake Mutton Stakes.*

Cut the best end of a Neck of Mutton into stakes, beat them flat; then chop some parsley, and a bit of sweet bassil, and a small onion, very fine; season them with some allspice and salt, strew the herbs over them, and some bread crumbs; then wrap every stake in half a sheet of writing paper, laying under each stake a bit of butter; put them in an earthen dish, and bake them in a moderate oven. Send them to table in the paper, with some good gravy.

*To boil a Loin of Veal.*

Take a Loin of Veal, and wrap it in a cloth, and boil it in soft water; and when done, have ready some good thick melted butter, melted with white gravy, and add four table-spoonful of cucumber catsup, the same quantity of good thick cream; stir it well together, and set it over the fire, and make it quite hot, but not let it boil; then pour it over the meat, and send it to table, garnished with lemon sliced, and pickled barberries.

*To dress a Sheep's Heart.*

Take a Sheep's Heart, and boil it ten minutes; then take it up, and cut it open, and lay it in a pan before the fire, the outside upwards, and season it with pepper and salt; when enough, turn it, and have ready a few bread crumbs, seasoned with pepper, salt, nutmeg, a bit of sweet herbs,

and a little suet, and lemon-peel; put them on the heart, and baste it with the gravy, when brown, it is enough.

*To collar a Calf's Head.*

Take the fattest Calf's Head you can get, and rub it well all over with salt-petre, and let it lie twelve hours; then boil it till the meat will leave the bones, and take it off as whole as you can; then season it high with white pepper, mace, Cayenne, and a little salt; put it in a mould, as hot as you can, and press it with a weight; the next day take it out, and it will look like marble.

*To dress an Eel.*

When the Eel is skinned and clean, cut off the fins down the back, and boil it for ten minutes; then take it up, and cut it into pieces, the size you like, and roll them in grated bread, seasoned with pepper, salt,

nutmeg, Cayenne, and some parsley and sage shred very fine; put it in a pan, and set it before the fire to roast, or in an oven; when of a fine brown, it is done. Send it to table with melted butter.

*To collar a Breast of Veal, to eat hot.*

Take a Breast of Veal, and bone it; grate a nutmeg and some lemon-peel all over it; then season it with white pepper, salt, and mace, beat very fine; some sweet bassil and parsley shred; roll it up tight, and tie it round with pack-thread; spit it, and wrap it in a single sheet of writing paper, well buttered; and a quarter of an hour before it is taken up, take off the paper, and dredge flour over it, and baste it with butter: let it be a fine brown: it will take an hour and half to roast.

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*To collar a Breast of Mutton:*

Take a Breast of Mutton, (not too fat,) bone it, and season it with cloves, mace, pepper, salt, and sweet herbs shred fine, and a few bread crumbs; tie it round with pack-thread, and when spitted, wrap a sheet of paper round it well buttered, and roast it an hour and quarter; when near done, take off the paper, and baste it with the liquor that comes from it. For sauce, have some good gravy, with a glass of red port in it; pour it in the dish, and garnish it with currant jelly.

*To collar a Breast of Veal, to eat cold.*

Take a Breast of Veal, and bone it, season it high, with cloves, mace, some Cayenne, white pepper, salt and sweet herbs shred very small; roll it up tight, in a cloth, and boil it an hour and half, in milk and water.

*To make a Pickle to keep it in.*

Put two of parts vinegar, and one of water; boil them together, with some whole pepper in it, and when cold, put the collar in.

*A proper Mixture of Pepper and Salt.*

To four ounces of Salt, put one ounce of Pepper, mix it well together, and keep it in a dredger box, in a dry place, for use.

*To make Cib Cab.*

Take part of a Leg of Mutton that has been roasted, and mince it very small; put it into a stew pan, with some good gravy, a glass of red port, a table spoonful of quin sauce, and a little salt; let it stew twenty minutes, and send it to table with currant jelly laid over it, and a plate of toasted bread.

*To Pot Marble Veal.*

Stew part of a Leg of Veal, in as little water as possible, till tender ; then take it out, and season it as before, and pound cold butter into it; when beat to a fine paste, have ready a dried Tongue, which chop exceeding small, with some cold butter, and season it with mace, white pepper, and some Cayenne; when beat to a fine paste, put the Veal and Tongue, in lumps, in the pot, as it will cut out much handsomer than being laid regular; then pour clarified butter over it.

*To Pot Shrimps.*

Take the largest Shrimps you can get, pick them, and put them in a stew-pan, with half their weight of butter ; season them with mace, white pepper, and Cayenne, rather high ; set them over the fire, and let them stew ten minutes ; then put

them down in pots, with butter over them.

*To pickle Pork.*

Take small Pork, and cut it into square pieces (taking out the bloody veins as you see convenient) for the pot intended to use; salt it well with common salt, and put it into the pot, and let it lie four or five days; then take it out and pour the bloody brine from it; then salt it again with salt-petre, and common salt, mixed together, as for bacon; put it down in the pot, as close as possible, laying a bay-leaf on every bit of the Pork; then boil the brine that came from it, and take off the scum till it is quite clear; when cold, pour it on the Pork, and keep it covered very close, and lay a piece of marble, or a weight, to confine it down.



*To pickle Salmon.*

Take a fine fresh Salmon, and cut it in four pieces; wipe it clean from the blood; season it with pepper and salt very high; let it continue in the seasoning twenty-four hours; then take three pints of good allegar, and three quarts of pump water, one ounce of black pepper, cloves, and mace, six or seven bay-leaves, a table-spoonful of salt; let the pickle and spice be well boiled; then put in the salmon, being tied up neat with segs, and let it boil half an hour; take it off the fire, and in a quarter of an hour take it carefully out, and let it stand till quite cold; then put it into the pickle again, and keep it free from the air, if intended to be kept long.

*To pickle Herrings.*

Take Herrings, when washed, and put them into an earthen pot, with an onion, a

few sweet herbs, lemon-peel, whole pepper, and as much vinegar and water as will cover them, of each an equal quantity; bake them one hour, in a slack oven, close covered with strong paper.—Keep them in the pickle.

*To pickle Eels.*

Take Eels, and scour them well with salt, taking out the gut as near to the head as possible, (but not skin them;) then put them into a stew-pan, with no more water than will cover them; let them boil for twenty minutes; then take them out of the liquor to cool; then take an equal quantity of the liquor, and the same of wine vinegar, with pepper and salt, and boil it; and when cold, put in the Eels with a few bay-leaves.—They will keep a long time.

*To cure Hams.*

To a Ham that weighs fifteen pounds, take one pound of bay-salt, one pound of common salt, and two ounces of salt-petre; let them all be beat very fine, and sifted; rub the Ham one hour with it, and let it lie three days; then rub it with a pound and half of treacle, and two ounces of black pepper; turn it and rub it well with the liquor every day, and it will be ready to hang to dry in three weeks.

*A proper Receipt for seasoning of Meat.*

To every three pounds of Meat, Put one ounce of Salt, and a quarter of an ounce of Pepper.

*To cure Hams another Way.*

Let them hang for three or four days, but not to taint; beat them well with a paste-pin, and rub them with fix-penny-

worth of cochineal; then rub on them one pound of coarse brown sugar; the next day, have ready two pounds of bay-salt, half a pound of salt-petre, and three pounds of common salt, all pounded very fine, and made quite hot; in that state let the Hams be well rubbed with it, and in two days baste them with the liquor, and turn them every other day; let them lie in the pickle for three weeks, then hang them up to dry where wood is burnt.— This is a proper receipt for two Hams.

*To cure Beef to dry.*

Take the thin end of the Brisket of Beef, and make as much Brine of salt and water to bare an egg; let it be well boiled, and when cold, put in the Beef for one hour; then have ready two ounces of salt-petre finely pounded, and strew it on the Beef, and let lie for two hours; then rub it well

with common salt, and let it lie for two days; then put it into the Brine again with the liquor that comes from it; let it continue in the Brine for a week; then take it out, and rub it with a little more salt-petre and common salt as before, and lay it again in the Brine for a week; then hang it up, and in a fortnight it will be ready for use.

*To salt Neat's Tongues.*

Make a Brine of salt-petre and common salt, which will bare an egg; then take the Tongues and wash them in warm water quite clean, and dry them with a cloth; put them into the Brine, and let them lie in it a week; then make a fresh Brine as before, and let them lie a week longer; then take them out and salt them with dry salt, and bay-salt, beat very fine; when they get hard, hang them to dry; and when boiled, wrap them in sweet hay, and tie

them round with pack-thread to prevent it coming off, as it makes them more tender, and a finer colour.

*To stuff a Ham:*

Take of beets and parsley, of each an equal quantity; chop them very small, and season them with pepper, salt, and some allspice; then shred some beef suet very fine, and mix with it; then take a long knife and make holes in the thick part of the Ham, as near as you can to the shank, and put in the stuffing, and boil it in a cloth.

*To make Stuffing for Veal.*

Take the crumbs of a penny-loaf grated, and some beef suet shred small; season them with pepper, salt, nutmeg, some parsley and sweet basil, grate in part of the rind of a lemon, and mix it up with an egg

well beat.—This is proper for a Hare or Rabbit, with the liver boiled and grated into it.

*To make Portable Soup.*

Take a Leg of Beef, a Shoulder of Veal, and a Neck of Mutton ; cut them in pieces, and set them over the fire in some water till it begins to boil ; then take it off, and wash the meat in cold water, to take off the scum ; then put the meat into a pot with three gallons of water, one pound of lean Ham, and a pair of Calf's Feet ; season the meat with pepper, salt, cloves, and mace ; put in a faggot of thyme and parsley, two large onions, turnips, carrots, and celery roots, let these boil very gently four or five hours, scumming of it for the first hour after it begins to boil ; when you think all the strength of the meat is in the broth, strain it through a hair sieve into a milk pan ; let

it stand till the next day, when you may take off the fat, and put the clear gravy (leaving the sediments at the bottom of the pan) into a stew-pan, and let it continue to boil gently, till it becomes like glue; then put it into plates, and turn it every day till it is perfectly dry.

N. B. It must be kept in boxes, in a dry place, with paper betwixt every cake.

*To make Gravy Soup.*

Take a Leg of Beef, and a Knuckle of Veal; chop the bones in pieces, and put them into a pot with ten quarts of water, a little whole pepper, some mace, and sweet herbs, and shalots; let it boil till half the quantity is reduced; then take it off the fire, and pour it into a pan to cool; the next day, take off the top and make the clear gravy hot, but not let it boil; fry a French roll in butter till it is crisp, cut it



in dice, and put part into the tureen with the Soup, and send the other to table on a plate.

*To make Green-Peas Soup.*

Take a Knuckle of Veal, and a pound of lean Ham ; boil them in six quarts of water for three hours, with two or three turnips, the same quantity of onions cut in slices, two carrots, and a head of celery cut small, and a lettice fried in butter ; then have ready two quarts of peas stewed, bruise them well, and strain them and the soup into a clean pot ; season it with a little pepper and salt, and add a little juice of spinage ; boil it a quarter of an hour, and then put it into the tureen with a few young peas, some carrots cut in wheels, and toasted bread cut in dice.

*To make common Peas Soup.*

Boil some Roast Beef Bones, (or what meat you like) in soft water, for three

hours ; then take the meat out, and let it stand till cold ; the next day take off the fat, and to a gallon of the liquor put a quart of split peas, three or four onions, the same quantity of carrots and turnips, and a large head of celery cut in pieces ; boil it gently till the peas are dissolved ; then add pepper and salt to your taste, and some dried mint.—Send it to table in a tureen, with bread fried in butter, and cut in small dice.

*To stew Tripe.*

Take the fattest Tripes, well boiled, put them in a stew-pan, with some good gravy, a glass of white wine, a few sweet herbs, two anchovies, and a whole onion ; let it stew an hour or more ; then thicken it up with yolks of eggs, and serve it up hot.

*To stew a Rabbit.*

Take a Rabbit, when skinned and clean, cut it up as for the table; put it into a stew-pan with half-a-dozen onions, a small turnip, and as much water that will cover it; let it stew till tender; add to it a few white pepper-corns and some salt; when enough put in some cream, and serve it up hot, with the onions to cover the meat.

*To stew a Neck of Veal.*

Cut a Neck of Veal in flakes, beat them flat, and season them with salt, nutmeg, thyme, and lemon-peel grated on them; lay them in a stew-pan, and put to them as much thick cream as will cover them; let them stew gently till enough; then put in two anchovies, a little white gravy, a bit of butter rolled in flour to make it thick.—Serve it up garnished with lemon and barberries, if you have them.

*To stew Pidgeons.*

Season your Pidgeons with pepper, salt, cloves, mace, and some sweet herbs; wrap this seasoning up in a bit of butter; put it in them, and tie up the neck and vent very close; half roast them in a Dutch-oven; then put them into a stew-pan with a quart of good gravy, a glass of white wine, a few pepper corns, three or four blades of mace, a bit of lemon-peel, and a few sweet herbs, and some pickled oysters, if you have them; let them stew till they are enough; then thicken it up with butter and the yolks of eggs.—Garnish with lemon.

*To stew Red Cabbage.*

Take a Red Cabbage and lay it in water an hour; then cut it in small bits; put it into a stew-pan, with a pound of sausages, a pint of good gravy, a little bit of ham, or lean bacon; cover it close, and let it

flew half an hour; then take it from the fire and scum all the fat clean off; shake in a little flour, and set it on again for a few minutes; lay the sausages in a dish, and pour the rest over.

*To stew Oysters.*

Take the Oysters and the liquor, and put to them some white wine and whole cloves and mace; set them on a slow fire, and let them stew half an hour; then put in a little nutmeg, beat up thick with flour and butter, and serve it up with fried oysters round it.

*To stew Mushrooms.*

Peel them and put them in an earthen dish; strew on them a little salt, and let them lie an hour; then put them into your stew-pan with a small onion, a few cloves, some mace, whole pepper, a few bread

crumbs, and a glass of white wine; let them stew over a slow fire, and when enough, thicken it with a bit of butter rolled in flour.

*To stew a Loin of Mutton.*

Bone and take the skin of your mutton, lay it in your stew-pan, and put to it a pint of red-port, a pint of water, two spoonful of vinegar, an onion stuck with cloves, a little thyme and parsley, pepper and salt to your taste; let all these stew with your Mutton very slowly for three hours; put your bones in to stew with the meat, as it adds to the gravy; skim off the fat and thicken it.—Baste it often with the liquor.

*To stew Beef Stakes.*

Cut your Stakes an inch thick; season them with pepper and salt; put them into the stew-pan, with an onion stuck with

cloves, two carrots, and a small turnip cut in slices ; put in as much water as will cover them, and let them stew two hours; then scum off all the fat, and put to your stakes a glass of white wine, two spoonful of mushroom catsup; thicken your gravy with a lump of butter and flour well worked together, cut a carrot in thin slices, and lay over it when it goes to table.

N. B. If you would have them brown, fry the stakes in butter over a fierce fire, and put them into boiling water, and add a glass of red port.

*To stew Goose Giblets.*

Put them into a stew-pan, with as much water as will cover them; take an onion, with a few cloves in it, some white pepper, and salt; let them stew till tender; then scum off all the fat, and put to them a spoonful of white catsup, and thicken it up with an egg beat in some cream.

*To stew any Kind of Fish.*

Put them into a stew-pan with as much water as will cover them; put to them a blade or two of mace, some salt, a bit of lemon-peel, and the juice of half a lemon, a glass of red port; when your fish is done, pour off your liquor into a sauce-pan, put to it an anchovy, a bit of onion, and a few mushrooms, or oysters if you have them; let it boil a little, and then thicken it up with flour and butter, and pour it over your fish when in the dish.

*To collar Eels.*

Take the Eels, and cut them open, and bone them; cut off the heads and fins; lay them flat, and season them with some sage shred fine, a little sweet basil, cloves, mace, a whole nutmeg, some pepper and salt, and Cayenne; roll it up hard in a cloth, and tie up both ends very tight; set over



the fire some water with a little salt, a few cloves, two or three bay-leaves; boil in the head and bones well together; then take them out and put in your collar; let it boil till it is tender; take it out, and let your liquor boil till just enough to cover it; when cold, pour it over the collar, and cover it close.—Do not take off the cloth till you use it.

*To collar Lamb.*

Take a Breast of Lamb, and bone it, beat it flat, and season it with cloves, mace, pepper, salt, and sweet herbs; roll it up very tight in a cloth, and boil it two hours; put the bones into the liquor it is boiled in.

*To collar Beef.*

Take the Flat Ribs of Beef, bone it, and salt it with salt-petre, and bay-salt; let it lay five days; then wash it, and dry it

with a cloth; season it well with cloves, mace, nutmeg, pepper, and sweet herbs shred small; roll it up tight in a cloth, and bake it four hours in pump-water; then take it out and roll it in another cloth till cold; then set it in a dry cloth.

*To make mock Brawn.*

Take a set of Pig's Feet that are scalded, with the Eye Pieces, Ears, and Tongue; put them into water for twelve hours, till the blood is all drained out; then take them and salt them with salt-petre, and common salt; let them lie a week; then take them and wash them quite clean, and boil them till a straw will run through the meat; pick it clean from the bones, and put it in a deep pot or tin; mould with the tongue in the middle, and the ears wrapped round it; then put in the rest of the meat with two Cow Heels laid round the edge for shield; it must be put together as

hot as possible; when done, set a weight on it, and let it stand till the next day before you remove it.

*To make hunting Beef.*

Take a Round of Beef, and rub it well with a quarter of a pound of salt-petre; let it lie in that state a day; then rub it well with two ounces of allspice, one ounce of black pepper, and half a pound of salt; let it lie in the pickle three weeks, turning it and rubbing it with a little fresh salt every day; bake it in a pot four hours, covered with beef suet shred small, and put some in the bottom of the pot.

N. B. It is best covered with a crust made of flour and water.

*To make Dutch Beef.*

Take the lean part of a Buttock of Beef, rub it well all over with brown sugar, and let it lie in a pan or tray three hours, turn-

ing it three or four times; then salt it well with common salt and salt-petre; let it lie a fortnight, turning it every day; then roll it tight in a coarse cloth, and put it in a press, a day and a night; then hang it up to dry, and when you boil it, put it in a cloth, when cold it will cut in shivers.

*To make Brain Cakes.*

Take the Brains when washed and skinned; put them in a bason with some grated bread; beat them till they are quite smooth; then season them with pepper, salt, nutmeg, some sage, parsley, and lemon-peel shred small; put to them two eggs well beat, mix all together, and fry them a light brown.

*To stew a Carp.*

Take the Carp, and when you have scaled and gutted it (save all the blood) put it in a stew-pan with a pint of red

port, half a pint of water, two or three blades of mace, some pepper corns, an onion stuck with cloves, a bit of horse-raddish, the peel of a lemon, and an anchovy chopped small; let these stew together till the Carp is enough; then thicken it with flour and butter.—It is a good way to fry the Carp of a fine brown first.

*To stew Pidgeons brown.*

Take the Pidgeons and truss them as for baking; then fry them very brown; put them in your stew-pan with some strong gravy that is boiling; let them stew till enough; mix some of the gravy with the livers, and flour and butter, and a little walnut pickle for the sauce.

*To stew a Pike.*

Put it in a stew-pan, with as much water as will cover it; put in a blade or two of mace, some salt, a bit of lemon-peel, and

the juice of half a lemon, a glass of red port ; when your Fish is done, pour off your liquor into a sauce-pan, put to it an anchovy, a bit of onion, and a few mushrooms, or oysters if you have them ; let it boil a little ; then thicken it up with flour and butter. Eels cut into pieces are excellent done this way.

*To fry Oysters.*

Beat two eggs well with a spoonful of flour ; grate in a little nutmeg, dip in your oysters one by one, and fry them brown ; they are proper to lay round any dish of fish.—If you eat them by themselves, the sauce must be lemon and melted butter.

*Calf's Head Hash.*

Take the Head and half-boil it ; then take one half of it with the tongue, and stew it in some good gravy, and a glass of

white wine; let the other part of the Head be well boiled, and cut in slices; then take a few sweet herbs, a little pepper and salt, nutmeg, and grated lemon-peel to your Hash; take the half head and carbonade it, rub it over with an egg, and strew on some bread crumbs with a little seasoning and lemon-peel grated; put your Hash into the stew-pan with a bit of butter, the juice of a lemon, and thicken your gravy with the yolks of two eggs; lay the whole half of the Head in the middle of the dish, (being browned with the salamander,) and lay your Hash round it, with brain cakes and balls, and a little broiled bacon in rolls.

*To make Force Meat Balls.*

Take a pound of Veal, a pound of Beef suet, shred them small, and season them with cloves, mace, nutmeg, pepper and salt; beat it fine in a marble mortar; then add

the crumbs of a penny loaf, mix it up with two eggs well beat, in half a pint of water, and make it into balls; you may put to it a little sage shred fine, if you like it.

*To stew Eels.*

Take and cut them in pieces, put them into your stew-pan, with as much gravy as will cover them; put to them an onion, some cloves, mace, nutmeg, pepper and salt, and a few sweet herbs; when enough, thicken it up with flour and butter.

*To make Puff Paste.*

Take a pound of fine flour, and rub into it half a pound of butter; then add as much soft water as will make it into a stiff paste; roll it out, and put on it, with a knife, at different times, three quarters of a pound of butter, rolling it up each time, till the butter is all in, and not to be perceived, then make it up.



N. B. Touch it with the hand as little as possible, and never dredge flour on the butter when you roll it up.

*To make common Paste.*

To a pound of flour, put half a pound of butter; rub half of it into the flour, and make it into a stiff paste with soft water; roll it out, and lay the other butter on, with a knife, at different times, rolling it up each time, till the butter is in; then roll it till it is not perceived, and it will be ready for use.

*To make hot Paste.*

To two pounds and a half of flour, put ten ounces of lard into a pint of milk, boil it together, and make it into a paste; work it well with the hands till it will leave the pan, and it will be fit to raise in a quarter of an hour.

*To make Gum Paste.*

Take Gumdragon, and lay it in rose water a night or two; then have ready some double refined sugar, pounded and sifted fine; put them together in a marble mortar, and work it till it is a beautiful white; then roll it out, and make it in any shapes you like.

*To make a Calf's Head Pie.*

Take a Calf's Head and boil it till it will leave the bones; then have ready a deep dish, with a crust at the bottom, (or a raised paste in any form you like,) put it in, and season it with white pepper, salt, a little nutmeg, and lemon-peel grated, three quarters of a pound of raisins of the sun, stoned and chopped, and a quarter of a pound of butter, and the yolks of eight eggs boiled hard, it must have a rich thick crust at the top.—An hour will bake it.

*To make a Mutton Pie, to eat cold.*

Take a Breast of Mutton that is not too fat, and let it hang for four or five days; then with a sharp knife take off all the skin, and bone it, cut it in two and lay one half on the other in a dish; season them with white pepper, salt, and nutmeg; lay some butter between them, and put a little water in the bottom of the dish, and cover it with a rich paste, laying some on the edge of the dish.

*To make a rich Mutton Pie, equal to Venison.*

Take a Leg of Mutton that has hung a week; bone it, take a solid part of it that will fill the dish you intend to use; lay it in port wine twelve hours, turning it often; make a rich paste, and lay some round your dish; then lay in your Mutton, well seasoned with white pepper, salt, a few cloves finely beat, and a little Cayenne; rub this

seasoning well on with your hand, and put in as much of the wine as you can, cover it with a thick paste, and bake it three hours in a moderate oven.

*To make Mince Pies of a Neat's Tongue.*

Take a Tongue and boil it, and chop it very fine; take the weight of apples and chop them, and to one pound of meat, put three pound of suet, a quarter of an ounce of cloves and mace, a nutmeg, a little salt, half a pint of raisin wine, and some brandy; mix all well together, with three pound of currants, cleaned and dried; put candied peel into your pies when you make them up.

*Lemon Mince Pies.*

Boil two large Lemons till tender; then take out the kernels and chop them very fine; then add a pound and quarter of beef suet, a pound of raisins, when stoned,

one pound of apples; chop these very small, and put to it half a pound of sugar, a little cinnamon, and a pound of currants; mix it well together, with a large glass of brandy.

*To make Mince Pies without Meat.*

Take a pound of apples, a pound and half of suet, half a pound of raisins stoned, half a pound of prunes stoned; chop all these very fine, and add to them half a pound of sugar, two drachms of mace, a nutmeg, and a little salt; put to it half a pint of white wine, some brandy, and currant jelly; put in the currants when you make it up,

*A Savoury Chicken Pie.*

Take four small Chickens, and season them with cloves, mace, pepper, and salt; take a veal sweetbread, and season it the same, and lay round them, with the yolks of six eggs, boiled hard; put some white

gravy into your dish, and a lump of butter in each Chicken; cover it with a rich paste, and bake it an hour and a quarter in a moderate oven.

### *A Sea Pie.*

Put a paste in the mould, or bason you intend using; then take the remains of a Leg of Mutton that has been roasted, and cut it in thin slices; lay them in the mould or bason, and season them with pepper and salt between every layer of meat, till you have filled your paste; then put in the gravy that remains in the dish, and put a paste close over it; tie a cloth over it, and boil it an hour and half.

### *To make an old-fashioned Mince Pie.*

Take a pound of Beef from the inside of the back-loin, and two pounds of suet; stew them together (without water) for

twenty minutes, stirring of it all the time, or it will burn; the next day, chop it small, with six apples, two lemons, one pound and a half of raisins stoned; season it with a quarter of an ounce of cloves, the same quantity of mace, nutmeg, cinnamon, a pound and half of sugar, two pound and half of currants, half a pint of mountain wine, the same quantity of brandy, the juice of four lemons, and half a pound of candied citron, and a pound of candied peel.

*To dress a Hare.*

When skinned, wash it clean from the blood; put a pudding in the belly, and truss it; then boil it for twenty minutes; take it up and put it on the spit, and lay it down to a clear fire; baste it with a pint of milk, with half a pound of butter melted in it, keep it basting with this till done.— Serve it up with gravy, melted butter, and currant jelly.

*To make Patties.*

Take the Kidney and Fat of a Loin of Veal, chopped very small, put to it a little salt, nutmeg, and mace, some grated bread, and half a pound of currants, cleaned and dried, sugar to your taste; mix all together, and roll the paste very thin, and make it into patties, and fry them in butter.

*To bake a Calf's Head.*

When clean washed from the blood, boil it twenty minutes; then take it up, and lay it in the pan you bake it in, with half the brains under it in a cup, seasoned with pepper, salt, a few sage leaves, some parsley, and a little water; let them bake under the head; when it has been in the oven about a quarter of an hour, baste it with butter, and when near done, have ready some bread grated, seasoned with pepper, salt, sweet herbs, and lemon-peel, lay it on the head, and baste it with the



gravy that is under it; let it be of a fine brown, and have ready some good gravy, with a glass of white wine in it, to mix with the brains; chop them small, and pour it in your dish; garnish it with brain cakes, balls, and lemon.—It will take two hours baking.

*To broil Chickens.*

Slit them down the back, season them with white pepper and salt; lay them on the grid-iron over a very clear fire, at a good distance, with the inside next the fire, till above half done; then turn them and take great care the fleshy side doth not burn, and let them be of a fine brown; send them to table with some good gravy and mushrooms.—Garnish with lemon.

*To fricassée Sweetbreads brown*

Boil two or three Sweetbreads a few minutes, slice them and dip them in the

yolk of an egg, mixed with pepper, salt, nutmeg, and a little flour; fry them a fine brown; thicken a little good gravy with some flour; boil it well, add a little Cayenne, mushroom-powder, and the juice of a lemon; stew the Sweetbreads in this a few minutes.—Garnish with lemon.

*To fricassée Sweetbreads white.*

Boil your Sweetbreads fifteen minutes; then cut them in slices, and put them in a stew-pan with some good gravy, two spoonful of cucumber catsup, and some cream, let them stew a few minutes; then thicken it with the yolk of an egg.—Garnish with lemon and barberries.

*To dress a Neck of Mutton as Venison.*

Let the Neck be cut very deep in the bones; then take the chine bone clear off, and let it hang a week; when dressed, take

off the skin and cover it with paste, putting paper on the outside, which must be carefully tied on to prevent the paste slipping; lay it down to a clear fire, and when it has roasted a quarter of an hour, baste it with milk, which must be done till you take off the paste, which must be continued till it is near roasted, then baste it with butter.—Serve it up with sweet sauce and currant jelly.

*To roast a Pike.*

When your fish is cleaned and dried, rub it over with some salt, cloves, and mace, and a little parsley and lemon-peel, shred small; then make a pudding with some grated bread, a little beef-suet, some parsley and lemon-peel, some nutmeg, and salt, mix it up with an egg, and sew it up in the belly; brace it to the spit with four flat sticks, but not too broad.—Serve it up

with gravy sauce, and garnish it with pickle, and sliced lemon.

*To roast the Inside of a Back Loin of Beef.*

When the suet is taken off, cut the meat clean from the bones in one piece; then make a pudding as for a hare; put it on the meat, the length way, and sew it up; when laid down to roast, baste it with milk that has butter melted in it.—Serve it up with gravy and currant jelly.

*To roast a Beef's Heart.*

Take the Heart, and put the same pudding in it as for a hare; boil it half an hour; then take it up, and put it down to roast, at a clear fire, and keep it basting; when done, serve it up with melted butter, and currant jelly.—It will take two hours roasting.

*A Mutton Herico.*

Take a Neck of Mutton that is not too fat, cut the best end of it into stakes; season them with pepper and salt, fry them quite brown over a fierce fire; then have ready in a stew-pan as much gravy as will cover them, with carrots, turnips, an onion, with a few cloves in it; let your stakes stew in this for an hour and half; then pour the gravy from them, and scum the fat clear off; put it again into your stew-pan, with two spoonful of white catsup, and a glass of white wine; let the meat stew in it a few minutes; then serve it up with carrots and turnips, cut as wheels, and laid all over it.

*To bake a Breast of Mutton or Lamb.*

Take off the skin and bone it; then lay it in a dripping-pan; let it bake a quarter of an hour; then baste it with butter, and

keep it often covered with bread crumbs, seasoned with pepper, salt, nutmeg, and sweet herbs; when the meat is done, have ready some good gravy sauce, with a glass of red port in it, pour it in the dish, and let the crumbs on your meat be a fine brown.

*To pot Eels.*

Skin your Eels and gut them, wash them very clean, and slit them down the back, and take out the bones; cut them in pieces, and season them well on both sides with pepper, salt, nutmeg, and Cayenne pepper; then lay them close in the pot, till it is full, and cover it with coarse paste, and bake them; when they come out of the oven, open the pot and pour the liquor from them, and put them in what sized pots you like, whilst hot, and cover them with clarified butter.

N. B. An Eel two pounds weight, will take three-quarters of an hour baking.

*To pickle Eels.*

Take and scour them well, and dry them with their skins on; then take and boil them till you think they are done; take them out and let them stand till cold; then put them into pickle, which must be made of white wine vinegar, a little pepper and salt, and a few bay-leaves; boil your pickle, and when cold, put in your Eels; they will keep several weeks.

*To pickle any Kind of Fish.*

Take your Fish, when cleaned, and lay them in rows, in a strong pot, shaking some salt on every row; let them stand twelve hours; then wash the salt from them, and put to them a few pepper corns, three or four sage-leaves, some sweet basil and lemon-

peel; fill the pot with vinegar, and set them in a slow oven for two hours; when cold, they are fit for use.

*To pickle Mushrooms brown.*

After the Mushrooms are washed, lay them in salt twenty-four hours; then put them in a stew-pan with their liquor, with cloves, mace, pepper, sliced nutmeg, ginger, and horse-radish; let them boil together, till the liquor is nearly gone; then put in an equal quantity of red port wine and vinegar; let them boil all together, and if any scum should rise, take it off; put them into jars, and keep them in a dry place.

*To pickle Cucumbers in Slices.*

Pare the Cucumbers, and cut them in slices, with a few onions, and lay them on a dish, with some salt strewed over them;



the next day drain them from the liquor, and put them into a jar, with some scraped horfe-radish and spice to your taste; pour the vinegar hot on them, every other day, for three days, and they will be fit for use.

*To pickle Mushrooms a second Way.*

Wash the Mushrooms with vinegar; then take them and put them into a stew-pan, with a little salt, and let them stew in their own liquor ten minutes, stirring them all the time; then lay them on a cloth to cool; then make the pickle of white wine vinegar, sliced nutmeg, mace, and whole pepper, boil a bit of allum in it, to clarify the vinegar, and when cold put the mushrooms in.

*To make Indian Pickle.*

To six quarts of Vinegar, put one pound of salt, a quarter of a pound of ginger, one

ounce of mace, three ounces of white pepper, a table-spoonful of Cayenne pepper, ten ounces of shalots, half a pound of white mustard seed, and a few cloves of garlic, boil these in the vinegar a quarter of an hour, and when cold put all together into a stone jar, with a quarter of a pound of flour of mustard.—What green fruit or vegetables you like, put them in as you gather them, wiping off the dust.

*To pickle Lemons.*

Rub twelve found middle-sized Lemons with a coarse cloth, cut them in quarters, half-way through, fill them with salt, and lay them in a wooden bowl to dry in the sun, or before a fire; turn them often in the liquor that will run from them, repeat it till they are dried; then put them into a stone jar, with a pint of mustard seed, a little Cayenne pepper, a penny-worth of

turmeric, some ginger cut into pieces, two or three cloves of garlic, the same of shallots; put a layer of lemons, then the ingredients, till the jar is full; cover them with wine vinegar, and tie them up very close; as the vinegar dries up, add more; they will be fit for use in a month.

N. B. The Lemons must be cut with a silver knife, or they will turn black.

*To pickle Lemon Peel.*

Take the Peel of your Lemons, and grate off a little of the outward rind; then lay them all night in water, the next day, boil them till they are tender; then lay them on a sieve, to drain; and to a pint of vinegar, put a quarter of a pound of sugar, and what spice you like, with a little Cayenne; boil it a quarter of an hour; then put in your Peel, and give it a scald, and then put it in jars for use.

*To pickle Barberries.*

Gather the Barberries when ripe and dry; put them into jars, and make a brine of salt and water, that will bear an egg; boil in it a bit of allum, and when cold, pour it over the Barberries, and tie them down close.

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*To pot Mushrooms.*

Take Mushrooms that are close, and not too large to pickle; wash them and rub them clean; put them into a stew-pan with cloves, mace, whole pepper, and bits of ginger; strew over them some salt, let them stew till the liquor that comes from them is near wasted; then put to them a large lump of butter, and let them stew till the butter becomes clear; take them off the fire, and put them into pots with the butter and spice; let them stand a day or two; then cover them with clarified butter.

*To dry Mushrooms.*

Take Mushrooms before they open, take off the stalks close with a knife, and wash them, but not peel them; set them over the fire, in an iron pot, with a handful of salt, a good quantity of spice of all sorts, some beaten pepper, two onions stuck with cloves, and a quarter of a pound of butter; let these stew till the liquor is dried up in them; then lay them on sieves to dry, and keep them, in jars, in a dry place; when used, boil them in water, and they make a liquor for made dishes, much finer than catsup.

*To make Mushroom Powder.*

Take large flat Mushrooms, peel and gill them; then put them on plates, and set them to dry in a cool oven or stove, turning of them twice a day; when dry, pound them in a marble mortar, and put

to them some Cayenne pepper, mace, and some white pepper, put it into glafs bottles, and keep it in a dry place.

*To pickle Cucumbers the Indian Way.*

Take Cucumbers, and rub them very clean with a coarfe cloth ; then lay them in a strong brine for twenty-four hours, take them out and let them drain in a sieve all night ; the next day, put them into jars, a layer of cucumbers and some spice ; as whole pepper, ginger, cloves and mace, and some bay-salt, which will make them green ; fill your jars with a layer of each, till all is in ; boil and scum as much wine vinegar as will cover them ; pour it hot on them, and cover them close for three days ; then boil the liquor and pour it on them as before, and let them stand a week ; then set them over the fire, till the liquor is near to boil ; then take them and put them

into the jars again; keep them close covered and they will be very green and crisp.

*To pickle Cucumbers a second Way.*

Gather the Cucumbers when dry, and wipe them with a dry cloth; then put them in a jar, with some salt; then pour on them some scalding vinegar, that has not boiled, and heat the same vinegar every other day, for ten days; then put them into a kettle, and cover them close with vine-leaves, and set them over a slow fire, and they will be a beautiful green in a few minutes; then take them off, and put them into jars, and have ready some fresh vinegar boiled, with spice and a bit of allum in it, that will cover them; pour it on them when cold, and set them by for use.

N. B. Beans should be done the same way.

*To pickle Nasturtium.*

Boil some wine vinegar, with some mace, white pepper corns, and a little salt; put it into a jar, and when cold, put in the Nasturtium as soon as gathered; keep them close tied down, and they will be very green and crisp.

*A Lemon Pudding.*

Take two clear Lemons, and grate off the rind; then grate two large biscuits, and mix with it; then add three quarters of a pound of loaf sugar pounded, the yolks of twelve eggs, and fix whites well beat: when it is ready to set in the oven, put to it three quarters of a pound of butter, that is melted, and near cold, and half a pint of thick cream; beat all well together, and lay a puff paste round your dish. An hour will bake it.



*An Almond Pudding.*

Blanch and beat half a pound of sweet Almonds, with a little rose water; then take the crumbs of a penny-loaf grated, the yolks of eight eggs well beat, a little beef suet shred fine; sweeten it to your taste, and beat all well together; but be careful not to mix it too thin; butter your dish well, and half an hour will bake it, in a moderate oven.

*An Apple Pudding.*

Take half a pound of the pulp of Apple, half a pound of loaf sugar, pounded and sifted, the same quantity of butter melted, the rind of a lemon grated, fix eggs, beat them well with the Apples and sugar, and do not put in the butter till it is ready to be set in the oven; lay a puff paste round your dish; and half an hour will bake it.

*Millet Pudding.*

Steep a quarter of a pound of Millet, let it stand till cold; then put to it six ounces of loaf sugar pounded, a little nutmeg, half a pound of butter melted; lay a puff paste round your dish. Half an hour will bake it.

*An Orange Pudding.*

Take a Seville Orange, and grate off the rind; put to it a large biscuit grated, half a pound of loaf sugar pounded, the yolks of six eggs; beat all well together, and when ready to be set in the oven, put to it half a pound of butter that has been melted, and near cold; lay a puff paste round your dish, and when baked stick it over with candied orange peel, cut in thin slices.

*A Spring Pudding.*

Take half a pound of butter, and melt it; and when cool enough, add to it six eggs,

well beat; half a pound of loaf sugar, pounded; the rind of a lemon, grated, and the juice; a spoonful or two of brandy, and a little nutmeg, and as much juice of spinach, as will make it a pretty green: lay a puff paste round your dish, (which must not be a deep one,) and bake it two hours.

### *College Puddings.*

Take half a pound of beef suet shred fine, the crumbs of a penny-loaf grated, half a pound of currants, four eggs, a spoonful of sugar, a little cinnamon and nutmeg; mix all together, and roll them into balls; fry them in hog's lard, of a fine brown. For sauce, melted butter, sugar and wine.

### *A Carrot Pudding.*

Take the best carrots you can get, boil them tender; pulp them through a sieve: to a pound and half of pulp, put half a pound of currants, three quarters of a pound

of butter melted, fix eggs well beat, leaving out two whites; put in some nutmeg, and sweeten it to your taste with fine sugar; bake it in a moderate oven three quarters of an hour.

*To make a good Pudding, to bake or boil.*

To a pint of milk, put three eggs, well beat, three spoonful of flour, and a little salt; beat your eggs and milk together, before you put your flour in.

*A rich Plum Pudding:*

Take a pound of raisins, stoned and chopped, half a pound of currants, a penny-loaf grated, a pint of flour, six eggs, leaving out two whites; a quarter of a pound of beef-suet, shred small, the same quantity of sugar, half a nutmeg grated, and a glass of brandy; put to it as much cream as will mix it thick, and add two ounces of can-

died orange-peel, cut in small bits; boil it four hours.

*To make Puddings in Skins.*

Take a penny-loaf grated, six eggs, a pint of cream, half a pound of currants, a nutmeg grated, one pound of beef-suet shred very fine; mix all together, with a little salt and sugar to your taste.

*To make a Pudding without Eggs.*

Take four table-spoonful of flour, the same quantity of beef-suet shred fine, a little salt; mix it up thick with some milk, and boil it two hours.

*To make Rice Puddings in Skins.*

Take a pound of rice, and boil it in three quarts of new milk; cover it close till the next morning; then put to it a pound of beef-suet shred fine, a pound of currants, a

pint of cream, cinnamon, nutmeg, and sugar to your taste, a little rose-water, and a glass of brandy; beat seven eggs, leaving out five whites; put to it a few bread crumbs; fill them very lightly, and dip them in cold water before you put them in to boil.—They must boil very slow.

*To make French Barley Puddings in Skins.*

Boil French Barley in many waters till it is very tender, and then to a pint of it, put half a penny-loaf, grated, four ounce of almonds, blanched and pounded, with rose-water, half a pint of cream, beat eight eggs well, leaving out four whites; season it with sugar, mace, and nutmeg, to your taste; then put in some currants and beef-suet, shred fine, and fill your skins. They must boil slow.

*A boiled Calf's Foot Pudding.*

Boil the Feet very tender, and to a pound of them, put half a pound of beef-suet, shred both very fine; put to them half a pound of currants, six ounces of sugar, seven eggs, and half a nutmeg grated; butter your mould well, and tie it up as close and as hard as you can; let your water boil when it goes in, and boil it two hours.

*A Bread and Butter Pudding.*

Take a penny-loaf, and cut it up thin, in bread and butter, as for tea; butter your dish, and lay it in slices all over it; strew a few currants betwixt every layer; then take a pint of milk, and beat well four eggs, a little nutmeg grated, some salt and sugar to your taste; mix all together, and pour over your bread and butter.—Bake it three quarters of an hour.

*A Quaking Pudding.*

To a quart of cream, put seven eggs, well beat, and fix table spoonful of flour, and a little nutmeg; butter your mould well, and cover it with a thick cloth; three quarters of an hour will boil it.

*Little Puddings, for two or three in a Dish.*

Grate a stale penny-loaf, put to it a quart of cream, a little nutmeg and salt, a quarter of a pound of loaf sugar pounded, fix spoonful of fine flour, fix eggs well beat, with a little rose or orange flour water; beat all together, and boil them in cups well buttered.

*Prussian Puddings.*

Blanch two ounces of sweet almonds, and beat them fine, add to them four yolks of eggs, and two whites, a pint of cream, two spoonful of flour, a quarter of a pound



of butter clarified; mix all together, and sweeten it to your taste; butter your cups, and bake them half an hour.—Wine, sugar, and butter for sauce.

*To make Black Hogs Puddings.*

To a gallon of groats, put three quarts of water, stir them over the fire, till they are boiled tender; then cover them close, and let them stand all night; the next day, put to them a handful of salt, a good deal of pennyroyal, and sweet leeks, shred small, a penny-loaf grated, three eggs well beat; mix all together, with as much blood as will colour them to look black; put in the fat as you fill them.

*To make White Hogs Puddings.*

Grate three penny-loaves, put to them nine eggs well beat, a little cinnamon and nutmeg, and sugar to your taste, a little

salt, and a pound of beef-suet, shred very small, half a pound of currants; mix all together with cream and a little brandy.

*To make a thickend Milk Pudding.*

Take three spoonful of flour, mix it with three quarters of a pint of milk, putting a small quantity at a time to your flour, so as to make it quite smooth; put it into a sauce-pan, and let it boil, keeping it stirring; when cold, add to it three eggs, well beat, and a little salt; butter your mould, and boil it an hour. For sauce, melted butter, wine, and sugar.

*To make a Yorkshire Pudding.*

Take a penny-loaf, and cut it in thin slices, pour on it a pint of milk, that has boiled; let it stand till cold; then beat it well together, adding two spoonful of flour, a little salt, and three eggs, well beat;

mix all together, and set it under your meat; but be careful that your fire is clear, when you put it down.

*To make a Gooseberry Pudding.*

Take a pint of Gooseberries, scald them, and rub them through a sieve, melt two ounces of butter in a quarter of a pint of cream, grate in a little lemon-peel, or put in two spoonful of orange-flour water, which you like; put to them four eggs, leaving out one white, beat them well; then mix all together, and sweeten it to your taste; lay a puff paste round your dish, and bake it half an hour.

*To make a Light Flour Pudding.*

Take two eggs, and beat them in a wine pint of new milk; then take three table spoonful of flour, and a little salt; put your milk to it in small quantities,

till it beats quite fine and smooth; butter your mould, and boil it three quarters of an hour.

*To make a Plumb Pudding.*

Take four eggs, and beat them in a quarter of a pint of good cream, and mix it stiff with flour; then put sugar and nutmeg to your taste, add a quarter of a pound of beef-suet, shred fine; a quarter of a pound of currants, and one pound of raisins stoned. Let it boil three hours.

*A Carrot Pudding, without Fruit.*

Boil some nice clear Carrots, and pulp them through a sieve; and to twelve ounces of pulp, put six yolks of eggs, the juice of two lemons, grate in the rind, and add four ounces of loaf sugar, pounded and sifted; beat all well together, and when ready to set in the oven, put in a quarter

of a pound of butter that has been melted;  
lay a puff paste round your dish.

*To make Dumplings.*

Take the crumbs of two penny-loaves, grated fine, and the same weight of beef-suet, shred as fine as possible; add a little salt, half a nutmeg grated, beat two eggs, with two spoonful of sweet raisin wine; mix all well together, and roll them in balls, the size of turkeys' eggs, and boil them half an hour. For sauce, melted butter, with wine and sugar, and pour over them.

*To make Snow Balls.*

Take half a pound of rice, pick and wash it; divide it into six parts: take six apples, pare and scope out the core, in which place, put in a little lemon-peel, shred fine; then have ready some thin cloths to tie the Balls in; put the rice in

the cloth, and lay the apple on it; tie them up close, and put them into cold water; when it boils, they will take an hour and quarter boiling; be careful how you turn them into the dish, as you do not break the rice; they will look beautifully white, and make a pretty dish for supper. The sauce for them, is a quarter of a pound of butter melted thick, with a glass of white wine, a little sugar, nutmeg, and cinnamon beat fine.

### *A Hunting Pudding.*

Take one pound of raisins, stoned; one pound of beef-suet, shred fine; half a pound of fine flour, a little grated bread, a quarter of a pound of powder sugar, half a nutmeg, grated; six eggs, well beat, leaving out two whites; a glass of brandy, and a little salt; mix all together, and boil it four hours. For sauce, melted butter, wine, and sugar.

*To make Yeast Dumplings.*

To two pounds of flour, put one pint of milk, made warm, with a little salt, and three spoonful of Yeast; make it up into a light paste, and set it by the fire to rise; then make it into balls, and boil them twenty minutes, very fast, but not covered.

*Almond Cheesecakes.*

Blanch half a pound of Jordan Almonds, beat them very fine, in orange-flower water, grate two ounces of Naples biscuits, and put to them, with the yolks of eight eggs, and four whites; beat four ounces of butter till it looks like cream; mix all together, and sweeten it to your taste; beat it half an hour.

*Egg Cheesecakes.*

Boil ten eggs hard, and chop them very small; then rub them fine in a marble

mortar; put to them twelve ounces of loaf sugar, pounded and sifted, the same quantity of currants washed and dried, nutmeg and lemon-peel to your taste; then add four eggs well beat, with a glass of brandy; put in twelve ounces of butter that has been melted, and stood till near cold; beat all well together, and fill your crusts just as they go into the oven.

*Curd Cheesecakes.*

Rub the Curd through a sieve, with what butter you intend to put in; mix it with some good cream, grated bread, and what eggs you think proper, a little nutmeg, and lemon-peel grated in, add a glass of brandy, and the same quantity of raisin wine; put in some currants, that have been washed and dried; put them in the crusts just as they go into the oven, and dust sugar over them.



*Lemon Cheefecakes.*

Grate the peel of two large Lemons into a basin, and squeeze the juice of one to it; then add half a pound of loaf-sugar, sifted; six yolks of eggs, well beat; half a pound of butter, melted; mix all well together, and bake them in pans, in good puff paste, and not fill them till the oven is ready.

*Orange Cheefecakes.*

Blanch half a pound of sweet almonds, and beat them in a marble mortar very fine, with two spoonful of orange-flower water and half a pound of loaf sugar, sifted; melt six ounces of butter, and when near cold, put it to the sugar and almonds; then take the peel of a Seville orange, that is boiled tender, and beat it very fine; add eight eggs, leaving out four whites; mix all well together, and bake them in puff paste.

*Gooseberry Cheesecakes.*

Scald Gooseberries and rub them through a sieve, and to half a pound of pulp, put half a pound of loaf sugar, sifted; a large biscuit, grated; and the rind of a lemon; beat four eggs, and mix all together; when ready to set in the oven, add six ounces of butter, that has been melted, and near cold; bake them in puff paste, and sift sugar over them.

*To make Buttered Ale.*

Take a quart of mild Ale, put it into a sauce-pan, with some cloves, mace, a whole nutmeg, and sugar to your taste; set it over the fire, and let it boil five minutes; then take it off and put in a lump of butter, the size of a walnut, and let it stand to melt; then beat six eggs, leaving out four whites, in a little cold Ale, and mix it with the warm Ale, and pour it in and out of the sauce-pan, till it is fine

and smooth; then set it over the fire and heat it again, till it becomes thick and quite hot.—Send it to table with dry toast.

*To mull Wine.*

Take a pint of Wine, set it over the fire with a few cloves, a blade or two of mace, a little nutmeg, and sugar to your taste; when it has boiled a short time, take it off to cool, and beat the yolks of three eggs, and the white of one, in a little cold Wine; then mix them carefully with the warm Wine, so that it does not curdle, and pour it backward and forward several times; then set it on the fire, and make it hot and thick: pour it into cups, and send dry toast, or biscuits, with it to table.

*To make Buttered Water.*

Take a pint of Water, (wine measure) set it on the fire, with a bit of butter, the size of a walnut, and three or four lumps of

sugar; when it has boiled, take it off the fire to cool, and beat the yolks of two eggs well, in a little water; and mix it with the other, and pour it backward and forward, between the sauce-pan and a jug, till it is quite smooth, and has a great froth on it, then it is fit to drink.

N. B. It is a most excellent thing for a Cold, taken at bed-time.

*To make Lemonade.*

Pour five pints of boiling water (wine measure) upon the parings of five Lemons, and two Seville oranges, and add the juice strained, and a quarter of a pint of white wine, two spoonful of brandy, and half a pound of loaf sugar; stir these ingredients together, and let them stand twelve hours; then take a pint of new milk (wine measure) boiling hot, and pour upon them, and let it remain till convenient to run it

through a napkin or jelly bag; if it is not fine, strain the liquor from the peel, and boil it again a few minutes; then run it through the napkin again, with the peel in it, and it will be very bright.

N. B. It must be kept in a cool place.

*Lemonade a second Way.*

Take six quarts of water that has boiled, when cold put to it two pounds of raisins of the sun, stoned; one pound of loaf sugar, and two lemons, sliced; let it stand three days, close covered; then strain it, and bottle it; cork the bottles very close, and in ten days it will be ready for use.

N. B. If it is kept longer than a month, it will turn tart.

*Orange Jelly.*

Infuse one ounce and quarter of isinglass in a pint of water; then add the juice of

five large China oranges, the juice of half a lemon, the peel of it, and a quarter of a pound of loaf sugar, pounded and sifted; boil all together, and strain it, when it is near cold, put it into moulds.

*Lemon Solid.*

Squeeze the juice of a Lemon into a China or glass dish; add to it two spoonful of brandy; boil some cream, with a stick of cinnamon in it, and sweeten it to your taste with loaf sugar (being rubbed on the rind of the lemon before it is pounded); pour the cream hot on the juice, and give it a gentle stir.

*To make Italian Cheese.*

Take a quart of thick cream, and squeeze into it the juice of three lemons, half a pound of loaf sugar, pounded and sifted; a table spoonful of brandy, and a small

quantity of rich white wine; put in the rinds of the lemons, and beat it with a wisk till it becomes very thick; then take out the rinds of the lemons, and having put a muslin handkerchief into a sieve, the size the cheese is to be; pour it in, and let it stand twenty-four hours; then turn it out, and ornament it with shot comfits, and stick a sprig of myrtle or a flower in the middle:

*Solid Syllabubs.*

To a pint of cream, put half a pint of cyder, half a pint of mountain wine, two small lemons, and half a pound of sugar, pounded; sift the sugar into the cream, and grate the yellow rind of the lemons into it, and squeeze the juice into the wine; then mix all together, and wisk it half an hour; put it into glasses, all together; it will keep nine or ten days; they are best when kept three or four days.

*To make Ratafia.*

To a pint of brandy, put fifty apricot stones; bruise the shell and kernels very small; let it stand in the sun, (close stop-ped,) fifteen days; then strain it, and sweeten it to your taste, with white sugar candy; let it stand ten days more, and it will be fit for use.

*To make Blanc-manger.*

To a pint of strong calf's feet jelly, add a quarter of a pound of sweet almonds and one ounce of bitter almonds; blanch and beat them very fine in a marble mortar; put them to the jelly, and set it over a clear fire; when it is near boiling, add half a pint of thick cream, and let it boil five minutes; then drain it through a napkin; sweeten it to your taste with loaf sugar, and keep it stirring till near cold, then put it into the moulds.



*To make Blanc-manger a second Way.*

Beat half an ounce of isinglass in a mortar; put it into a pint of cream, with a glass of mountain wine, a spoonful of orange-flower water, the same quantity of ratafia, sugar to your taste. Boil it half an hour, then put it into moulds.

*To make a Hedgehog.*

Take a sponge cake, or new French roll, and pare off the outside; lay it in a China or glass dish, and pour on it some rich white wine till it is quite soaked and soft; then pour on it a little brandy, and stick it all over with blanched almonds, cut in thin slices; have ready a good custard, and pour it into the dish.

*To make Lemon Sherbet.*

Take the weight of two Lemons of double-refined sugar; wet the sugar with

water, and boil it till it is near to candy; then have the meat of the lemons cut small, and the peel grated ready to put in, give it a scald, (but not let it boil,) and put it in sweetmeat glasses.

*To make a Dish of Yolks of Eggs.*

Boil six eggs very hard; then take the yolks and rub them fine, in a marble mortar, with some butter, a little grated lemon or orange-peel, some orange-flower water, and sugar to your taste; rub it through a cullendar, on the dish, and cut a few rounds of the whites, and lay on it, with a flower in the middle of every ring.

N. B. It makes a smart corner dish.

*To bottle Gooseberries.*

Gather the Gooseberries when three parts grown, take off the stalks and snuffs; then put them in a kettle of cold water,

and set it over the fire, till they are scalded, keeping them stirring all the time; and when they begin to crack, put them into the bottles, and fill them up with the water they are scalded in, and let them stand open for two or three days; then put some sweet oil on the top of each bottle, and tie them close down with bladder, and set them in a cool place.

N. B. If you burn two or three matches in the bottle, before the Gooseberries are put in, it will prevent their fermenting.

### *To make Apple Jelly.*

Take twenty Pippins, and twenty John Apples, pare and quarter them, put to them two quarts of spring water, and let them boil till they are very tender; then strain the liquor from them, and to every pint of liquor put one pound of double-refined sugar; let the jelly boil very fast,

till a drop will stand on the spoon, and then it is enough; at which time add the juice of two lemons, and put it in glasses.

*To make Apple Jelly a second Way.*

Take Pippins, and pare them, and cut them in very thin slices; put them into a deep earthen jar, close covered, and set over the fire, in a kettle of boiling water, for three or four hours; then pour the liquor from them, and to every pint, put a pound of double-refined sugar; boil it till it will jelly; then put in the juice of an orange and lemon, and boil it up again, then put it into glasses.

*To make Hartshorn Jelly.*

To one gallon of water, put a set of calf's feet, and four ounces of hartshorn shavings; let them boil till the liquor becomes a stiff jelly; then run it through a

hair sieve into an earthen pan, and let it stand till it is quite cold; then take off the fat from the top, and put it into a stew-pan, (leaving the sediment at the bottom,) with a pint of white wine, half a pound of loaf sugar, the rind and juice of two lemons, the whites of three eggs, and the juice of a sweet orange; stir all well together; then set it over the fire, and let it boil very fast, till clear, then run it through a bag into glasses.

*To make Calf's Foot Jelly.*

Take a set of Calf's feet, ready dressed; boil them in as much water, as with long boiling, will be a stiff jelly; then strain it, and when quite cold, take off the top, and use only the middle for your jelly; then put to it the juice and peel of a lemon, wine, and sugar to your taste, with a bit of cinnamon; set it over the fire, and let

it boil a quarter of an hour; then take it off, and when a little cool, put to it the whites of four duck-eggs; beat all well together, and let it boil again, very fast; then run it through a jelly bag, and it will be very fine and bright.

*To make Damson Cheese.*

To four pounds of Damsons (when stoned) put one pound of loaf sugar, pounded and sifted; put them in a stew-pan with one ounce of bitter almonds, blanched and pounded fine, in a marble mortar; stir them well together, and let it boil till it becomes so thick that it will leave the pan; take it off the fire, and put it on plates, or in moulds, and set it in a stove, or in the sun to dry.

*To make Lemon Cream.*

Take two large Lemons, and chip the outside off; put them into a basin, and

squeeze the juice to them, and cover them close for two hours; then beat seven eggs, leaving out four yolks, in a pint of water, with a little brandy; put all together, and strain it through a sieve; sweeten it to your taste with fine sugar; set it over a clear fire, and keep it stirring till it is as thick as cream; but be careful not to let it boil; then put it in glasses, and serve it up cold.

*Lemon Cream a second Way.*

Take a quart of thick Cream, and three yolks of eggs; beat them well with a little juice of Lemon; put in the peel of the Lemon grated, and sweeten it to your taste; whisk it till it becomes quite thick, and then put it in cups or glasses.

*To make Raspberry Cream.*

Take a quart of thick Cream, and add as much Raspberry Jam as (when mixed) will make it a pink colour; put it into a

large bowl, with the whites of two eggs; then whisk it till it is quite thick, and send it to table in cups or glasses.

*To make a Custard.*

Take a quart of thick cream, and boil in it a few bitter almonds, or a spoonful of ratafia; take it off the fire, and when cool, take four yolks of eggs, and two whites, beat well with a little orange-flower water, and a quarter of a pound of loaf sugar; set it over the fire, keeping it stirring one way, till it becomes thick, but do not let it boil; when cool, put it in cups, sticking blanched almonds over them, cut in thin slices.

*To make a Trifle.*

Take a quarter of a pound of biscuits, and soak them in brandy, or mountain wine, in a glass, or China dish; then take



a pint of cream, made into a custard, with six yolks of eggs, and when quite cold, pour it over, and heap the dish up with whipt syllabub, which must be drained on a sieve; then lay on it some currant jelly, cut thin, in figures, some bits of bright hartshorn jelly, sweetmeats, and shot comfits.

N. B. Part of the syllabub being coloured pink, and laid on by places, makes it look very pretty; which may be done, by soaking a few grains of cochineal in brandy, and putting some of it in when you have got what white you like.

#### *To make Whip Syllabubs.*

Take a quart of thick cream, put to it a quarter of a pint of white wine, the same quantity of brandy, the juice of two lemons, and a quarter of a pound of loaf sugar, pounded; mix all together, and put in the rinds of the lemons pared thin; let

it stand twelve hours, then wisk it to a froth, and put it into glasses.

*To make rich Gingerbread.*

Rub a pound of butter into a pound of flour, grate in it the rind of a lemon; add half a pound of powder sugar, and two ounces of ground ginger; mix all well together, and make it into a paste, with three quarters of a pound of treacle, and a glass of brandy; roll it thin, and bake it on tins in a cool oven.

*To make Gingerbread a second Way.*

Take three pounds of flour, and rub into it one pound and a half of butter, one pound of powder sugar, one ounce and half of ginger; mix all together, and make it into a paste, with two pounds and a half of treacle; cut it into any shape, and bake it in a slow oven.

*To make Gingerbread a third Way.*

Take three pounds of flour, and rub into it three quarters of a pound of butter, three quarters of an ounce of ginger, half a pound of sugar, a quarter of an ounce of mace and cinnamon; mix it up with two pounds of treacle, and a glass of brandy, and bake it in a quick oven.

*To make Muffins.*

Take four pounds of fine flour, two spoonsful of new yeast, eight whites of eggs, a quart of milk, made warm; mix it well together, and let it rise for near an hour; then bake them. They must be made up with flour, so as not to stick to the hand.

*To make Pikelets.*

Take two pounds of fine flour, two eggs, three spoonful of new yeast, and a little salt; beat the eggs, yeast, and salt, we

together, and add to them a pint and half of new milk, made just warm; put it to the flour by degrees, and keep it beating, which will make them very light and smooth; set it by the fire to rise, half an hour, and then bake them.

*To make Yeast.*

Mix two quarts of soft water with wheat flour, to the consistency of thick gruel; boil it gently for half an hour, when near cold, stir into it half a pound of powder sugar, and four spoonfuls of very thick Yeast; put it into a large jug or jar, with a narrow top, and place it before a fire, so that it may, with a moderate heat, ferment: the fermentation will throw up a thin liquid, which pour off, and keep the remainder for use, in a cool place, in a bottle or jar, tied over. The same quantity as of common Yeast, will suffice to bake or brew

with. Four spoonfuls of this makes a fresh quantity as before.

*To make Potatoc Yeast.*

Boil three or four Potatoes, beat them fine in a marble mortar; then add a table spoonful of fine flour, the same quantity of Lisbon sugar; stir them well together, and put as much warm soft water to it, as will make it the consistency of thick gruel; then add two table spoonfuls of thick Yeast; set it by the fire in a jug to ferment, and it will be fit for use the next day.

*To make French Bread.*

Take a gallon of fine flour, and put it in a deep pan; then take a quart of milk and one pint of water made warm; dissolve in it a table spoonful of salt; then take a quarter of a pint of potatoe yeast, and beat into it four eggs, leaving out two whites;

mix all together, and run it through a sieve into the flour, and make it into a light paste, and set it by the fire to rise, a full hour, if the weather be cold; then make it into rolls, and bake them on tins, in a moderate oven, and when cold, rasp them.

*To make Household Bread.*

Take a peck of Bread Flour, and put to it seven pints of warm water, with two table spoonfuls of salt, dissolved in it; then add half a pint of good yeast; mix all together, and pour it through a sieve into the Flour; knead it well for twenty minutes, and then put it in square tins, and set it by the fire to rise, then set them in the oven.

*To make Potatoe Bread.*

To a peck of Flour put six pounds of Potatoes, boil them soft, and rub them through a wire, or hair sieve, into the

flour; then take fix pints of warm water, with some falt, and half a pint of good yeast; pour it into the flour, and knead it well, (for it requires more trouble to be taken with it than other bread,) put it in tins, and set it to rise by the fire.

*Bath Buns.*

Rub one pound of butter into two pounds [of fine flour; mix in it one pound of caraway comfits, beat well twelve eggs, leaving out six whites, with six spoonfuls of new yeast, and the same quantity of [cream, made warm; mix all together, and set it by the fire to rise; when made up, strew comfits over them.

*Plumb Buns.*

Rub half a pound of butter into six pounds of flour, sift into it half a pound of fine powder sugar, grate in a nutmeg,

and a little ginger, and caraway seeds to your liking; put in three pounds of currants, cleaned and dried; mix all together, with three pints of milk made warm, two eggs well beat, with ten table spoonfuls of yeast; run it through a sieve into the flour, and make it into a light paste; set it by the fire to rise, an hour; and when made up, rub them over with the white of an egg, and dust sugar over them. Twenty minutes will bake them.

### *Saffron Wigs.*

Rub a pound and half of butter into six quarts of fine flour, add one ounce of caraway seeds; steep a quarter of an ounce of Saffron in a quart of new milk; then beat eight eggs into a pint of very light barm; mix them with the milk, and make it up into a light paste, and set it by the fire to rise; then roll into it a pound and



half of loaf sugar, pounded and sifted ; when made up, brush them over with milk, and the yolk of an egg, beat together.

*To make Rusks:*

Take four pounds of fine flour, a pint of new milk, with four ounces of butter melted in it ; beat four eggs, with four spoonfuls of new yeast ; mix it well together and let it stand one hour by the fire to rise ; then make it up into small balls, and lay them on tins, and set them to rise for half an hour ; then set them in a quick oven, and when they begin to look brown, take them out, and cut them through with a sharp knife, and set them in the oven again to crisp, with the door open.

*To make Cracknels.*

Rub two ounces of butter into half a pound of fine flour, and put to it half a

pound of loaf sugar; pounded and sifted, and half an ounce of caraway feeds; mix it up with the yolks of three eggs, and as much cream as will make it into a paste; roll them very thin, and bake them on tins, in a cool oven, ten minutes.

*To make Jumbals.*

Rub one pound of butter very fine, into a pound of fine flour; mix in it a pound of loaf sugar finely sifted, and two ounces of caraway feeds, pounded; make it into a paste, with the whites of four eggs, and roll it out the thickness of your finger, and lay them on tins in the shape of the letter S, and bake them in a cool oven.

*To make Diet Cakes.*

Beat well eight eggs, leaving out two whites; put to them three quarters of a pound of loaf sugar, pounded and sifted, and a few caraway feeds; when beat, sift

into it three quarters of a pound of fine flour; bake them on tins, papered with wafer-paper at bottom, and when baked of a fine brown they are done.

N. B. They require a quick oven.

*To make a School Cake.*

Take two pounds of flour and rub into it four ounces of butter, a few caraway seeds, half an ounce of allspice, half a pound of powder sugar, and one pound of currants, cleaned and dried; mix these well together, and take a pint of milk, made warm, and mix in it three table spoonfuls of new yeast; make it up into a light paste and put it into a tin, and set it by the fire to rise.

N. B. An hour and quarter will bake it.

*Lemon Cake.*

Beat well the yolks of ten eggs, add to them a pound of loaf sugar, pounded and

sifted, the rind of two lemons grated into it, and a quarter of a pound of sweet almonds, blanched and beat fine, with orange-flower water; beat the above well together, for fifteen minutes; then put in the whites of four eggs, beat to a very high froth, add the juice of the lemons, with three quarters of a pound of warm dry flour, which must be put in by a little at a time; beat it an hour, then set it immediately in the oven, or it will be sad.

N. B. Bake it an hour and quarter in a quick oven.

*Lemon Cake a second Way.*

Take the yolks of ten eggs, and five whites, beat them seperately, grate the rind of a large lemon to them, and squeeze in the juice; then put to them a pound of loaf sugar, finely sifted, and half a pound of fine flour, made quite dry; beat it well, and bake it in a quick oven.

*Queen Cakes.*

Beat a pound of butter till it looks like cream; then put to it one pound of loaf sugar sifted, and eight eggs, leaving out four whites; grate in the rind of a lemon, and put in the juice, and add one pound of fine flour; beat it half an hour; then put in half a pound of currants; mix them well, and put it in your tins, sifting sugar over them when they go into the oven. Twenty minutes will bake them.

*Rice Cake.*

Beat eighteen eggs well, with some cinnamon and rose water, leaving out eight whites; then add a pound and half of loaf sugar, pounded and sifted; beat them well, and put in three quarters of a pound of fine flour, and the same quantity of flour of Rice; beat it two hours. It will take an hour and half baking, in a quick oven.

*Shrewsbury Cakes.*

Beat a pound and half of butter till it looks like cream; then add a pound and half of loaf sugar, pounded and sifted, and two pounds and a half of fine flour, and a few caraway seeds; mix it up with four eggs, roll it thin, and cut them in what shape you like. They must be baked on tins in a cool oven.

*Small Currant Cakes.*

Rub a pound of butter very fine, into a pound and half of fine flour, well dried by the fire, add to it half a pound of loaf sugar, pounded and sifted, four yolks of eggs well beat, with two table spoonsful of rose water, and the same quantity of sweet raisin wine, a little mace, and a nutmeg grated: this quantity makes eight cakes. They must be baked crisp, and a fine brown.

*Uxbridge Cakes.*

Rub a pound and half of butter into a pound of fine flour; mix into it three pounds of currants that have been cleaned and dried, grate in a nutmeg, and make it up into a light paste, with some milk made warm, and new barm; mix it together, and set it before the fire to rise, an hour; then make it up in small cakes.

*To make a Saffron Cake.*

Take two pounds of fine flour, and mix in it ten ounces of loaf sugar, pounded and sifted; grate a nutmeg into it; then rub two drachms of Saffron to powder, and steep it in a glass of white wine for two hours; then beat well three eggs, and four table spoonfuls of good yeast, in a quarter of a pint of cream; have ready three quarters of a pound of butter, melted and nearly cold; mix all together, and strain it into

the flour, and make' it into a light paste, and beat into it two pounds of currants that have been washed and dried, and bake it an hour and quarter.

*To make Cakes, like China, in any Shape.*

Take the yolks of two eggs, and two spoonfuls of sweet raisin wine, the same quantity of rose water; beat these well together, and add as much fine flour as will make it into a stiff paste, which will roll out very thin. If you would have them like cups, bake them on cups buttered, or cut them in any other shape or form you please.

*Icing for China Cakes.*

Take half a pound of treble-refined sugar sifted, and the white of an egg beat well, with a spoonful of rose water; beat the Icing till it is a fine beautiful white, and



when the cakes are cold, put the Icing on with a small brush, on one side, and let it dry; then ice them on the other, and they will look like China.

*Small plain Cakes for Tea.*

Rub half a pound of butter into a pound and half of flour; mix a few caraway seeds, and a quarter of a pound of loaf sugar, pounded and sifted together, and put to it; then make it into a light paste, with four eggs, and two spoonfuls of new yeast, and cut them into any shape; when ready to set in the oven, rub them over with the white of an egg, and dust sugar over them.

*To make Rutland Cakes.*

Take one pound of fine flour, and the same quantity of loaf sugar, pounded and sifted; sift them together through a sieve;

rub into it a quarter of a pound of butter, and make it into a paste, with four eggs, leaving out two whites, which must be well beat, with two spoonfuls of rose water; roll them very thin, and bake them on tins of a light brown.

*A Plumb Cake.*

Take three pounds of fine flour, mix into it half a pound of good powder sugar; grate into it half a nutmeg, and a little mace; then take a pint of cream, and melt three quarters of a pound of butter in it; let it stand till near cold; then beat ten eggs, leaving out half the whites, and a quarter of a pint of new yeast, beat well together; mix into the flour three pounds of currants; then beat it well, and set it before the fire to rise. An hour and half will bake it.

*Small Cakes.*

Rub half a pound of butter into one pound of flour, and half a pound of loaf sugar, pounded and sifted, two eggs, leaving out one white, some grated lemon-peel, and juice; make them into small cakes, and ice them at top.

*A rich Plum Cake.*

Take one pound of butter, and beat it till it looks like cream; then take fourteen ounces of loaf sugar, pounded and sifted; the yolks of nine eggs, beat with three table spoonfuls of rose water, and the same quantity of brandy, a whole nutmeg grated; beat these all well together; then add the whites of the eggs, beat to a froth, and one pound and quarter of fine flour, with two pounds of currants, cleaned and dried; three ounces of almonds, blanched and sliced, and the same quantity of candied-

peel, cut in slices; beat it an hour; and it will take two hours baking.

*A rich Plain Cake.*

Take two pounds and a half of butter, and beat it till it looks like cream; then add to it two pounds and a quarter of loaf sugar, pounded and sifted; twenty eggs, well beat, (leaving out ten whites,) with a gill of brandy, the same of rose and orange-flower water, beat all these ingredients well together; then add six ounces of almonds, beat very fine, and three drachms of mace, and two pounds and a half of fine flour; beat it an hour, and when the oven is ready, put to it a pound of candied-peel, four ounces of citron, cut in thin slices, and half a pound of almonds, blanched and sliced; beat all well together, and bake it three hours.

*To make Currant Cakes.*

Rub half a pound of butter into one pound of flour; put in half a pound of sugar, half a pound of currants, two eggs, leaving out one white; beat them with a table spoonful of orange-flower water; make them into small cakes, and bake them on tins; brush them over with the white of an egg, and dust sugar over them.

*Savoy Cakes.*

Take six eggs, and their weight of fine loaf sugar, pounded and sifted, and half their weight of fine flour, made quite dry; beat the yolks and whites separately, and put in the flour, just before it is set in the oven: keep beating of it all the time, or it will not be light.

*To make a Spanish Cake.*

Take eight eggs, and part the yolks from the whites; beat the yolks with a pound of double-refined sugar, and the whites, with a whisk, with three spoonfuls of orange-flower water, till they curdle; then beat them with the sugar, and yolks, for half an hour; then add ten ounces of fine flour, well dried; beat it till it goes into the oven, or it will not be light. Three quarters of an hour will bake it.

*Bath Cakes.*

Take a pint of cream, and melt in it four ounces of butter; when near cold, put to it three table spoonfuls of yeast; pour it into two pounds of fine flour; make it into a paste, roll it out about an inch thick, and cut them in any form, and bake them on tins, in a moderate oven.

*To make a Cake without Fruit.*

Take two pounds of fine flour, rub into it half a pound of butter ; then take a pint of cream, made warm, and four spoonfuls of new yeast ; mix it together, and set it by the fire to rise ; then work into it four ounces of loaf sugar sifted, and the same quantity of caraway comfits : when ready to set in the oven, brush it over with rose water, and the white of an egg, and dust sugar over it.

*To make a plain Seed Cake.*

Beat one pound of butter till it looks like cream ; then add the yolks of nine eggs, and four whites, well beat, with a glass of brandy, and rose water, twelve ounces of loaf sugar pounded and sifted ; a few caraway seeds, and one pound of fine flour ; beat all well together, half an hour ; and when ready to set in the oven, dust sugar over it.

*Rolls for Breakfast.*

Warm a pint of milk, with four ounces of butter in it; then beat three eggs, with four spoonfuls of good yeast, and when the milk is near cold, pour it into three pounds of fine flour; set it by the fire half an hour to rise; then make it up into small rolls, and lay them on tins; let them stand twenty minutes, and then set them in a moderate oven.

*To make Biscuits.*

Beat well eight eggs, the yolks and the whites separate, with three spoonfuls of rose water; when the yolks are beat enough, put to it, by degrees, one pound of loaf sugar sifted, and beat them together; then put in the whites, and one pound of fine flour; beat them till they go into the oven, and sift sugar over them.



*To make Drop Biscuits.*

Beat six eggs well, and put to them one pound of loaf sugar, sifted ; beat them together, and add one pound of flour, and a few caraway seeds ; drop them on paper, and sift sugar over them.

*To make blowed Biscuits.*

Put the white of an egg in a mortar, with the rasping of a lemon-peel, and some sifted sugar ; mix these well together, adding often, a little sugar, till it comes to a thickness that it will leave the mortar ; then take it out, and roll it, but not very thin ; cut it into any shape, and lay them on paper, and bake them on tins in a cool oven.

*To make Bath Biscuits.*

Take a pint of new milk, and set it on the fire, with four ounces of sweet lard,

till it is melted; then pour it into a pint of cold water, and beat into it four table spoonfuls of good yeast; strain it into four pounds of fine flour, and make it up into a stiff paste: cut them round with a tin, and prick them, and bake them in a moderate oven, on tins, keeping of them turning till they are quite dry.

*To make Fruit Biscuits.*

Take any sort of Fruit, put it into a jug, and set it over the fire, in a pot of boiling water; when scalded enough, pour the clear from it, and pulp the other through a sieve, and to half a pound of the pulp, allow three quarters of a pound of double-refined sugar, pounded and sifted; set the the pulp over the fire till it is hot, and the sugar till it is hot; then put both together, and when the sugar is well mixt, take it off the fire, and put the froth of

three whites of eggs to it, and beat it till it will drop on paper, and dry them in the sun or a stove.

*To make Lemon Biscuits.*

Take ten eggs, leaving out four of the whites, and grate off the rind of a fresh Lemon to them; then add two spoonfuls of orange-flower water; beat it with a whisk for half an hour; then have a pound of loaf sugar sifted, and put it in by degrees, and a pound of fine flour: beat it till the oven is ready, and sift sugar over them, and bake them in a quick oven.

*Plumb Cakes for Tea.*

Beat a pound of butter, till it looks like cream; then add one pound of loaf sugar, sifted; six eggs, well beat, with one spoonful of brandy, leaving out two whites; mix these well together, and put to them

two pounds of fine flour, and one pound of currants, washed and dried. Make them up in what size you like.

*To make Spice Cakes:*

Rub one pound of butter into two pounds and a half of flour, (very fine;) then add one pound of fine Lisbon sugar, one ounce of allspice, and a pound and half of currants, cleaned and dried; mix it together, with four eggs, and one spoonful of yeast, well beat; roll it out, and cut them in what shape you like. Bake them on tins, and when they come out of the oven, dust sugar over them.

*To make Almond Cakes.*

Take four ounces of Almonds, blanch and beat them very fine, in a marble mortar, with some orange-flower water; then add six ounces of loaf sugar sifted, and as

many whites of eggs, beat to a froth, as will make them just moist enough to drop. Drop them on wafer-paper, and bake them in a slack oven.

*To make Macaroons.*

Blanch half a pound of Jordan Almonds, beat them fine in a marble mortar, with some orange-flower water; then add half a pound of loaf sugar, pounded and sifted, and a quarter of a pound of fine grated bread crumbs; mix all together, with the whites of four eggs, well beat; lay them on wafer-paper, and sift sugar over them. They must be baked in a moderate oven.

*To make Ratafia Cakes.*

Take half a pound of bitter almonds, and the same quantity of Jordan; lay them in cold water all night; the next day, blanch them, and beat them fine with a

spoonful of water; then put in the whites of three eggs, and a pound of loaf sugar, sifted; beat it half an hour, and when the oven is ready, drop them on paper, with the point of a knife, and sift sugar over them, and bake them of a fine brown.

*To make clear Cakes of Fruit.*

Draw the juice of any kind of Fruit, put it into a jug of boiling water, over the fire, and to a pint of the juice, put a pound and quarter of treble-refined sugar, pounded and sifted; boil the juice till it becomes thick, before you put in the sugar; then take it off the fire, and when a little cool, put in the sugar, and set it over the fire to scald, but do not let it boil. Put it on small plates, and set them in the sun or on a stove to dry, and they will be very clear and bright.

*To make Apricot Cakes.*

Scald the Apricots, and take the pulp of them, and set it over the fire till it becomes near to a paste, keeping it constantly stirring; then have ready a pound and quarter of double-refined sugar, pounded and sifted, to a pound of the pulp; mix it well together, and give it a scald; then put it on sugared plates to dry in the sun or on a stove.

*To make Orange Cakes.*

Take Seville Oranges, and make them clean from the pulp and kernels; boil them in three separate waters till tender; then beat them fine, in a marble mortar, with rather more than their weight of double-refined sugar, pounded and sifted. Pound it fine, and lay it in cakes, on plates, to dry.

*To make Raspberry Cakes.*

Take two pounds of Raspberries, (when ripe,) put them into a stew-pan, with a quarter of a pint of currant juice; boil them till they become quite thick; then take them off the fire, and stir in two pounds of double-refined sugar, pounded and sifted; make it hot again, (but not to boil,) put it on plates or glass, and set them in the sun or on a stove to dry.

*To make Gooseberry Cake.*

Take red Gooseberries when full ripe; take off the stalks and snuffs, and to a pound of Gooseberries, add a quarter of a pound of loaf sugar, pounded and sifted; boil them very fast over a quick fire, till it becomes so thick, as it will leave the stew-pan. Put it on plates, and set them in the sun to dry.



*Icing for a Cake.*

Take one pound of treble-refined sugar, and three ounces of the best starch; pound them together, and sift it through a fine sieve; then add the whites of three duck-eggs, beat to a froth, with a table spoonful of orange-flower water; beat it an hour, and it will be a beautiful white. Lay it on the Cake when it comes out of the oven, and it will be dry before the Cake is cold.

N. B. Three drops of Bergamot is an addition to it.

*To make Chocolate Drops.*

Take half a pound of double-refined sugar, pounded and sifted; put to it as much Chocolate as will colour it; then beat it well with the white of an egg, and a small quantity of gum-dragon, steeped soft in rose-water, till it is light; then

drop it on oiled paper, and dry them in a stove.

*To make Lemon Drops:*

Take half a pound of double-refined sugar, pounded and sifted; grate to it the rind of a Lemon, and add a little gum-dragon, steeped soft, in rose water; work it well together, with as much white of egg as will make it stiff; beat it well, and drop it on oiled papers to dry: set them in a stove.

*To make Pippin Paste:*

Take Pippins and pare them, take out the cores, and cut them in thin slices, and put them in a jar, covering them close, and set it over the fire, in a pot of boiling water, till it becomes a fine pulp, and to a pound of pulp, add the same weight of double-refined sugar, pounded and sifted;

set the pulp over the fire, in a stew-pan, and boil it till it becomes thick; then take it off, and let it cool, and put in the sugar, keeping of it stirring; then set it over the fire again to scald, but not let it boil; then lay it on plates to dry, with a spoon, and set them in a stove, turning of them twice a day till they are dry.

*To make Wine Whey.*

Take a tea-cup full of milk, and the same quantity of wine; put them into a basin and pour a pint of boiling water on it; let it stand a few minutes, and then strain it from the curd, and sweeten it to your taste.

*To make Water Gruel.*

Take a lump of butter, the size of a walnut, and a table-spoonful of oatmeal; work them well together in a basin, and

add a pint of hot water, put to it by degrees, so as to make it smooth; then put it in the saucepan, and boil it for ten minutes.

*A Composition for keeping of Eggs perfectly sound for the space of Two Years.*

Take and put into a tub or vessel, one bushel (Winchester measure) of quick lime, two pounds of salt, half a pound of cream of tartar; mix the same together, with as much water as will reduce the composition to that consistence, that it will cause an egg (put into it) to swim, with its top just above the liquid; then put and keep the eggs therein, which will preserve them perfectly sound for two years.

*To preserve Eggs a second Way.*

Boil a pound of lime in a gallon of water; let it stand two or three days; then

put in your eggs carefully, as they do not crack; keep the liquor stirring, as the lime doth not settle to the bottom, and they will keep nine months.

N. B. March and August are the best months to preserve them.

*To preserve Beef Suet.*

Take and chop it very fine, dust in some flour and a little salt, when doing; put it in a dry jar, laying a plate over it, and set it in a dry place, and it will keep a long time,

*To keep Asparagus all the Year.*

Boil them a very little, then take them out of the water; put them into a dish, till they are dry; then put them in the pot you intend keeping of them in, and cover them with clarified butter; tie the top of the pot very close, and set them in a cool

place: in a month, clarify the butter again, and it will keep a year.

*To feed Oysters.*

Take them out of the barrel and lay them in a tub, the flat side upwards; then a layer of salt, then oysters again: fill the tub with water, and put some oatmeal in it. It will make the Oysters fat and white.

*To preserve Cherries.*

To every pound of Cherries, put eighteen ounces of loaf sugar, pounded and sifted; strew some sugar first in your pan, then a layer of Cherries, and so on, till your fruit is all in; let them stand two hours; then boil them in their own liquor. Shake the pan, or the sugar will burn at the first melting.

*To preserve Quinces whole.*

Take Quinces and pare them, and to every pound of Quinces, take a pound of loaf sugar, and a pint of water; when your syrup is well boiled and clear, put in your fruit; cover them very close, and boil them over a quick fire till they look red; then put them into jars.

*To preserve White Damsons.*

Take the Damsons when ripe, and pare the skin clear off them; put them in an earthen dish, and cover them with their weight of loaf sugar, pounded and sifted; let them stand for twenty-four hours; then put them into a stew-pan, and boil them till they are quite clear; when cool, put them into glasses, with brandy paper over them, and set them in a dry place.

*To preserve White Damsons a second Way.*

To a pound of Damsons, make a syrup of one pound of fine loaf sugar, and a quarter of a pint of water; boil it and scum it well; then take it off the fire, and put in your Damsons, let them scald; then take them off the fire, and when near cold, set them over again, and repeat it till they are clear; then put them into pots or glasses, covered with brandy-paper.

*To keep Damsons.*

To every quart of Damsons, put six ounces of Lisbon sugar; put them in layers, into jars; tie them very close with bladder, and leather over it; then set them in a kettle of cold water on the fire, and let them boil twenty minutes; take them out, and gently shake them; but never untie them till wanted for use.

N. B. They will keep four months.



*To preserve Prune Damsons.*

Put the Damsons into a jug, with half their weight of fine powder sugar (or loaf,) set them in a kettle of boiling water, for twenty minutes; the next day, put them into a stew-pan, and give them a boil for five minutes; then put them into jars, and when cold, put some rendered mutton-suet over them, and tie them down close.

*To preserve Cucumbers.*

Take the Cucumbers rather sooner than you would for mango, and let them be fresh gathered; pour boiling brine on them, let them stand for two days; then green them as you would for pickle; when green cut them in halves, and take out the seeds and pulp; put them in fresh water, to take out the saltiness, and change the water twice a day, till the saltiness is gone: then make a syrup of double-refined sugar,

and boil in it a large quantity of ginger and lemon-peel; drain the cucumbers from the water, and dry them with a cloth; when the syrup is quite cold, put them in; boil the syrup every three or four days, till it becomes thick, and you think it has entered the Cucumbers, but never put it on them till quite cold.

N. B. The juice of a lemon is a great addition.

*To preserve Oranges.*

Take the best Seville Oranges you can get, grate off the rind very thin and neat; put them in water, and let them stand for three days, shifting the water twice every day; then boil them very tender, and in the boiling, change them four times into fresh boiling water, (for if they are put into cold it will make them hard,) when they are enough, cut a small bit

from the top of every Orange, and with the handle of a tea-spoon, take out all the seeds and the pulp; then have a syrup ready: to a pound of Orange, a pint of water, and a pound and quarter of double-refined sugar: put in the Oranges, and let them boil an hour, turning them; then put them in glasses, with brandy-paper over them.

*To preserve Walnuts.*

Gather the Walnuts a fortnight after midsummer; bore them through with a bodkin in two places; lay them in water for nine days, changing the water twice a day; then boil them in several waters till they are tender, and in the holes of them, stick a clove, and a small piece of cinnamon, to resemble a stalk; then weigh them, and to every pound of Walnuts, take a pound of loaf sugar, and a pint

of white wine; put the sugar to the wine, and when it boils, put in the Walnuts and boil them slow for some time; set them by in the syrup, and boil them again the next day, then put them in glassess or jars.

*To preserve Green Gooseberries.*

Take a pound of the finest crystal Gooseberries, when they are full grown; take out the seeds, and scald them; then take two pounds of double-refined sugar, and half a pint of water; boil it to a candy, scumming it as it boils; then put in the Gooseberries, and boil them very fast, till they look quite clear; when they are near cold, put them in glassess.

*To preserve Cucumbers like Citron.*

Take the largest Green Cucumbers, quarter them, and take out all the inside; green them in salt and water, with plenty

of vine leaves; when green, put them into fresh water for twelve hours, changing the water three or four times; take them out, and dry them with a cloth; then lay them in an earthen dish, and cover them with their weight of double-refined sugar, pounded and sifted; when the sugar is dissolved, boil them gently for three or four days, till you see they begin to look clear; then boil the syrup to a candy-height: dip the Cucumbers in, and lay them on glass or plates to dry.

*To preserve Red Currants.*

Take Currants when ripe, and cut them from the stalks, and to four pounds, put a pint of clear juice, and three pounds of loaf sugar, pounded and sifted; boil them quick, till they jelly; then put them in pots or glasses, with brandy-paper over them.

*To preserve Magnum Bonum Plumbs.*

Take the Plumbs when ripe, and pare them; put them into a dish, with their weight of loaf sugar, pounded and sifted; cover them very close, and let them stand twenty-four hours; then put them into a stew-pan, with the rind of a lemon, and let them boil till you can see the stone, and are quite clear; put them into glasses, with brandy-paper over them, and keep them in a dry place.

*To preserve Barberries.*

Boil some Barberries in water, till tender; then strain them, and to a pint of the liquor, put a pound and half of loaf sugar; boil and scum it till quite clear: to a pint of the syrup, put half a pound of Barberries, in bunches; boil them till they look clear and fine; put them in glasses, and tie brandy-paper over them.

*To preserve Cherries a second Way.\**

Stone the Cherries, and drain them; then take their weight in sugar, and just wet it in water; boil it and scum it; when clear, put in your Cherries, with a little juice of white currants; boil them over a quick fire till tender, and a fine colour; then take them up, and put them into pots; boil the syrup till it jellies, and cover them with it, tying brandy-paper over them.

*To preserve Apricots.*

Take the fairest Apricots you can get, stone and pare them, and to a pound of Apricots, put three quarters of a pound of double-refined sugar, pounded and sifted; put them together in a bason, and let them stand all night; the next day you will find the sugar dissolved to a syrup, in

\* See another Receipt, p. 131.

which they must be boiled very fast, till they look clear; if the syrup be too thin, boil it by itself; put them into glasses or pots, before they are cold, as it will preserve the colour.

N. B. You must crack the stones, and boil the kernels in whole.

*To make Cherry Marmalade.*

Take four pounds of Cherries, stoned, and two pounds of loaf sugar, pounded and sifted; shred the Cherries, and wet the sugar with the juice that runs from them; put the Cherries into the sugar, and boil them very fast to a Marmalade: when cool put it into glasses.

*To make Cherry Marmalade a second Way.*

Take four pounds of Cherries, when stoned, and boil them very fast in their own liquor, for half an hour; then pour



the liquor from them, and put half a pint of currant juice, and one pound of double-refined sugar; put in your Cherries, and boil them very fast, till they are a stiff jelly.

*To make Quince Marmalade.*

Pare your Quinces, and core them; put them into a stew-pan of water, and give them a scald; then to a pound of Quince, put three quarters of a pound of loaf sugar, and a pint of water: cut the Quinces in thin slices, and put all together into a pot, close covered, and bake them with brown bread: when taken out of the oven, put it down in pots for use.

*To make Red Gooseberry Jam.*

Take four pounds of Red Gooseberries, when ripe, and clear them from the stalks and snuffs; chop them very fine; then

put them into a stew-pan, with two pounds of loaf sugar, pounded and sifted; boil it over a fierce fire, for half an hour, and it will be a beautiful colour, and a pleasant Jam.

*To make Green Gooseberry Jam.*

Take Gooseberries when full grown, open them and take out the seeds; give them a scald in boiling water, and lay them on a sieve to drain; to a pound of Gooseberries, put one pound of loaf sugar, pounded and sifted; put them into a stew-pan, and boil it over a quick fire for three quarters of an hour, keeping it stirring all the time.

*To make Currant Jam.*

Take currants when ripe, and strip them from the stalks, and to every pound of Currants add three quarters of a pound of

loaf sugar, pounded and sifted; put the Currants into a deep dish, or bowl, and cover them with the sugar; the next day, boil them over a quick fire, till they begin to be quite thick, then put it into pots for use.

*To make Damson Jam.*

Take Damsons when ripe, and stone them, and to every pound of Damsons, add half a pound of good Lisbon sugar; mix them well together, and boil it for three quarters of an hour.

*To make Blackberry Jam.*

Take a quart of Blackberries when ripe; put them into a stew-pan, with one pound of Lisbon sugar; boil them near an hour, keeping it constantly stirring, and when cold, put it into pots for use, tying brandy-paper over them.

*To make Strawberry Jam.*

Gather the Scarlet Strawberries when ripe, and put to them a little juice of Strawberries; then add to them their weight of loaf sugar, pounded and sifted; put them into a preserving-pan, and boil them over a clear fire for twenty minutes; then put them in pots or glasses for use.

*To make Raspberry Jam.*

To a pound of Raspberries, put three quarters of a pound of loaf sugar, pounded and sifted, and a quarter of a pint of currant juice; boil it well together, for one hour, and put it into pots; the next day cover them with brandy-papers, and tie them up close.

*To bake Apples whole.*

Put the Apples into an earthen jug, with a few cloves, some lemon-peel, a

little coarse sugar, and a glass of red port; tie them up very close, and bake them in a moderate oven.

*To dry Apricots:*

Weigh the Apricots before they are pared, and take the weight in treble-refined sugar, pounded and sifted; when pared, take out the stones, as carefully as you can, to prevent breaking of them; then put them in an earthen dish, and cover them with the sugar, to preserve the colour; when the sugar is dissolved, boil them till they look quite clear, scumming of them as they boil; let them lie in the syrup till the next day; then make them hot, and repeat it again; then take them out of the syrup to drain, and lay them on glass to dry, in a stove, turning them twice a day.

*To dry Cherries.*

To every five pounds of Cherries, put one pound of double-refined sugar, pounded and sifted; put the Cherries into a stew-pan, with a very little water, and make it just scalding hot; take them out of this liquor and dry them; then put them into the pan again, and strew the sugar between every layer of Cherries; let them stand till the sugar is melted; then set them on the fire, and make them scalding hot, as before, which must be done three or four times; then drain them from the syrup, and lay them single, on glass plates, to dry in the sun, or in a stove; when they are dry, put them into a basin of cold water, and take them out immediately, and dry them with a cloth; then set them again in the sun, and keep them in a dry place. This is not only the best way

to give them a taste, but also for colour and plumpness.

*To dry Magnum Bonum Plumbs.*

Take the Plumbs and weigh them, and to every pound, allow one pound of double-refined sugar, pound it and sift it; then scald the plumbs and take off the skins, and lay them on a dry cloth; then make half the sugar just wet, in a preserving-pan, and set it over the fire, keeping it stirring all one way, till it is sugar again; then lay the Plumbs on it, and strew the other part of the sugar on them, and let them stand till it is melted; then heat it scalding hot, twice a day, (but not let it boil;) when the syrup is thick, and it candies to the pan, take them out and lay them on glass to dry in a stove, turning of them three or four times a day, and sift a little

sugar on them once a day, till they are near dry.

*To dry Apples or Pears without Sugar.*

Take the Fruit, and prick it with a pin, and lay them in water for three or four days; then take them out, and lay them on a sieve to drain, and set them in a stove or col oven; when they begin to sink, flat them with your hand, and set them in again, repeating of it till they are dry.

*To dry Damsons.*

Gather the Damsons before they are quite ripe, on a dry day, and lay them carefully on a wire sieve, and set them in a stove for four or five days, or till they become as dry as prunes; then take them, and keep them in boxes, in a dry place.



*To dry Pears.*

Take the largest Pears you can get, put them into a pot, and set them in an oven, till they be half baked; then peel them, and lay them on a sieve, and set them in a stove, till they are almost dry; then take them out, and keep them in a dry place, for three or four days; then set them in the stove till they are quite dry. They must be made a little flat, with the hand, when laid upon the sieve, and kept in a box betwixt white paper.

*Mushroom Catsup.*

After the Mushrooms are wiped from the dust and dirt, slit them and put them into a pot, a layer of Mushrooms, and a layer of salt; let them stand twelve hours; then boil them in the liquor a short time, and strain it from the Mushrooms; and when it is cold, clear it from the sedi-

ment; the next day, give it another boil or two, clearing it as before. The last time you boil them, to every quart of liquor, put half an ounce of spice to your liking, and a shalot; when cold, bottle it, and set it in a cool place, and it will keep for years.

*Mushroom Catsup another Way.*

Take a gallon of strong beer, the stalest you can get; put to it a pound of anchovies, half an ounce of mace, the same quantity of cloves, a quarter of an ounce of pepper, four large races of ginger, a few cloves of shalots, and a quart of slab Mushrooms, well rubbed and picked; boil all these together, over a slow fire, till half is wasted; then strain it through a flannel bag, and when cold, bottle it, stopping it very close. Two spoonfuls to a pint of melted butter is sufficient

N. B. It is thought to excel what comes from India, for its agreeable flavour and colour.

*To make Carrack.*

Take a pint of Indian Soy, a quart of mushroom Catsup, a quart of walnut liquor, half a pound of anchovies, with the bones, a pint of vinegar, some shalots, three or four cloves of garlic; let it simmer over a slow fire, for half an hour; then run it through a flannel bag, and when cold bottle it in pint-bottles, with a clove of garlic in each bottle.

N. B. It will keep seven years.

*To make White Catsup.*

Take two quarts of white wine, a pint of elder-flower vinegar, a quart of water; put to them half a pound of anchovies and pickle, half a pound of horse-radish, when

scraped; one ounce of shalots, just bruised; one ounce of mace, a quarter of an ounce of nutmeg; boil it till half is consumed, then strain it, and when cold bottle it.

*To make Cucumber Catsup.*

Take six pounds of large Cucumbers, when pared, put to them two pounds of onions sliced; cut the Cucumbers very thin, and lay them in a deep pot, a layer of Cucumbers and onions; put a good deal of salt on every layer; let them stand for two days; then break them well with your hands, and put them on a sieve to drain; to every quart of the liquor, put a quart of white wine, half a pound of anchovies, half an ounce of cloves and mace, some whole pepper, a little ginger, and horseradish scraped; boil all together for twenty minutes, then strain it, and when cold, bottle it.

*To make Quin Sauce.*

Take a pint of walnut pickle, the same quantity of mushroom catsup, twelve cloves of garlic, bruised; twenty anchovies, bruised well; two ounces of horse-radish, scraped; a little Cayenne pepper; put all into a bottle, and let it stand for a week; shake it every day, and it will be fit for use.

*Walnut Catsup.*

Take Walnuts when fit to pickle, pound and strain them through a coarse cloth; let the liquor stand to settle; to a pint of clear juice, put a pound of anchovies; boil it till they are dissolved; strain it again, and to every pint of liquor, put two drachms of mace, the same of black pepper, two ounces of shalots, and half a pint of vinegar.

*To make Carrachea.*

Take a quart of white wine vinegar, put to it twenty cloves of garlic, a gill of Indian soy, the same quantity of walnut pickle, a quarter of an ounce of Cayenne pepper, and a dozen grains of chocineal; stop it close in the bottle, and it will be fit to use in ten days.

*To make Lemon Pickle.*

Take six Lemons and rasp a little of the peel off, but not let any of the white appear; slit them at each end, and work in as much salt as you possibly can, and rub them well on the outside with salt; lay them in an earthen pot for three days, with a good deal of salt strewed about them; set them in a slow oven, and when the Lemons begin to dry, put to them six cloves of garlic, a handful of horse-radish, sliced; when all is dry, take two quarts of

white wine vinegar, and boil in it a quarter of an ounce of cloves, the same quantity of mace, two nutmegs, one ounce of long pepper, and pour it upon the Lemons; when cold, stir in two ounces of flour of mustard, and let it be stirred every day, for a week or more. When the Lemons are used in made dishes, shred them very fine; and when the liquor is used, shake it up before you put it into sauce. The Lemons must be as dry as boards, when they come out of the oven. It will not be fit for use of three months, but the longer it is kept, the better it will be.

*To preserve a Beef's Liver for Gravy.*

Take a clear Liver, and rub it well all over with four ounces of coarse sugar (or treacle;) let it lie twenty-four hours; then rub it well all over with two ounces of salt-petre, four ounces of bay-salt, and

one pound of common salt; let it lie in the pickle for three weeks, turning it once a day, rubbing it well with the liquor; then hang it to dry near the fire, and when used, cut it into thin slices, and boil it in water, and it will make an excellent gravy for any use.

*To make Bread Sauce for a Turkey or Partridge.*

Cut the bread in thin slices, and put it in a saucepan, laying between each slice, some onion, shred very thin; then put to it as much water as will cover it, and let it boil till the bread is tender; then beat it fine, and season it with white pepper and salt to your taste; add a lump of butter, some good cream, and give it a boil up again.

*To make Bread Sauce for Venison.*

Slice the bread, and put it into a saucepan, with some cinnamon beat very fine;



then put to it as much water as will cover it, and let it boil till the bread is tender; then beat it very fine, and add as much red port as will make it a good colour, and sweeten it to your taste:

N. B. It is proper sauce for a Pig, adding some currants.

*To make Onion Sauce.*

Boil the Onions in two or three different waters, till tender; then have half the quantity of turnips ready boiled; squeeze the water clear from them, and rub the Onions and turnips together, through a cullender: then put them into a saucepan, with a lump of butter, a little salt, and some cream; boil it up, and send it hot to table.

*Sauce for a Collared Breast of Veal.*

Take some gravy-beef, hack it well, and fry it a fine brown; then put it into the

flew-pan, with some boiling water, a small onion, two or three blades of mace, some cloves, and whole pepper; and the bones of the veal; cover it close, and let it stew till it is quite rich; then strain it, and boil it up with a spoonful of catsup, and a glass of white wine, thicken it up with a bit of butter rolled in flour.

*To make Fish Sauce that will keep a Year:*

To a pint of red port, put twelve anchovies unwashed, a quarter of a pint of vinegar, one ounce of horse-radish, scraped; three bay-leaves, a little thyme and sweet basil; let them simmer over the fire, till the anchovies are dissolved; then strain it through a sieve, and when cold, put it into bottles, and keep it in a cool place.

N. B. Two spoonfuls is a proper quantity for a quarter of a pound of butter.

*A good Sauce for a roast Shoulder or Leg  
of Mutton.*

Take two anchovies, a glass of red port, two shalots, some good gravy, a little nutmeg; set it over a slow fire, till the anchovies are dissolved, then strain it into your dish.

*Sauce for Boiled Fowls*

Boil the liver and two eggs hard, shred them very fine, with an anchovy; grate a little nutmeg and lemon-peel to them, and a very little pepper; have ready some good melted butter, and boil all up together.

*Mushroom Sauce for Boiled Fowls.*

Take half a pint of cream, a quarter of a pound of butter; set it over the fire, and stir it till it gets thick; then add a spoonful of mushroom pickle, and pickled mushrooms or fresh, which ever you may have. Garnish with lemon.

N. B. A little lemon-peel is an addition to it.

*Lemon Sauce for Boiled Fowls.*

Take a small lemon, pare off the rind, take out the kernels, shred it very fine, with the liver, being first boiled; add to it three spoonfuls of good gravy; then melt some butter; mix all together, and cut in some lemon-peel very fine; put it into the sauce-pan, and give it a boil up.

*Shalot Sauce for a Boiled Neck of Mutton.*

Take two spoonfuls of the liquor the Mutton is boiled in, two spoonfuls of vinegar, three Shalots cut fine, with a little salt; put it into the sauce-pan with a bit of butter, the size of a walnut rolled in flour, stir it together and boil it up.

*Fish Sauce.*

Take six spoonfuls of water, two of vinegar, half an onion, cut in slices, two anchovies, a little horse-radish scraped, some lemon-peel; boil all together, till the anchovies are dissolved; then strain it, and add four spoonfuls of red port; let it boil up, and thicken it with flour and butter.

*To make Cucumber Sauce.*

Take Cucumbers and slice them thin, dredge them with flour, and fry them brown, but not burn them; then have ready some good mutton gravy; put the cucumbers into it with a clove or two of shalots, a little salt, and a glass of white wine; set it to stew over a slow fire, and when sent to table, put it into the dish.

*To fry Oysters.*

Beat two eggs well with a spoonful of flour, and the same quantity of grated

bread, with a little nutmeg; dip your Oysters in singly, and fry them a fine brown. They are proper to lay round any dish of fish.

N. B. They are a good dish, with a sauce of melted butter.

*To make Oyster Sausages.*

Take a pound of lean mutton, a pound and half of beef-suet, and a pint and half of Oysters, just scalded; chop all very small together; season it with pepper and salt, and a very little nutmeg, or mace; mix it up with three eggs, put it close down in a pot, and when used, roll them in a little flour, the size of a common sausage, and fry them in butter.

*To make Sausages.*

Take three pounds of pork, and one pound of beef-suet, shred very small; sea-

son it with one ounce of salt, a quarter of an ounce of pepper, and a small nutmeg, and a handful of sage leaves, chopped small; pound it very fine, and when enough, mix with it the crumbs of a penny-loaf, and two eggs; beat in a pint of water, then put it into your ropes.

*To make Sausages a second Way.*

Take one pound and half of lean pork, and the same quantity of veal; they must both be picked clear from the fat; chop them very small; add three pounds of beef-suet, shred very fine; (but they must not be shred together;) then season it with two ounces of salt, half an ounce of pepper, a nutmeg, a handful of sage-leaves shred fine, and a little sweet basil; mix all together, and pound it fine; then add the crumbs of a penny-loaf, and when made up, roll them in as much egg as will make

them smooth, but use no flour, and fry them in clarified suet.

*To make Mock Crab.*

Take part of a calf's liver, well boiled, and when cold, grate it; season it with white pepper and salt, a little Cayenne; mix it up with oil and vinegar, and send it to table in a Crab shell.

*To make Wine Vinegar.*

Take a vessel that will hold fifteen gallons, and put therein two stone weight of Malaga raisins, unpicked from the stalks, as they make the Vinegar much stronger; then put to it ten gallons of soft water, and let it stand where it may have the benefit of the sun all the day; paste on the bung-hole a double brown paper, prick it full of holes, with a small pin, and lay a tile over the paper, and let it stand three months, in the heat of summer, then draw



it off into bottles.—You may put in two gallons of water again, and it will be very good, adding one pound of coarse sugar.

*To make Currant Vinegar:*

To a gallon of water, put four pounds of white Currants, when ripe, but not picked from the stalks; put them into a tub and break them well with your hands; put soft water to them, and let it stand four days, stirring it twice a day; then strain it through a hair sieve, and to every gallon of the liquor, put a pound and quarter of the coarsest powder sugar; then tun it into the cask, and set it in a warm place, and it will be fit for use in three months.

*To make Gooseberry Vinegar.*

Take the Gooseberries when ripe, and bruise them in a mortar, and to every quart of Gooseberries, put three quarts of

water, that has been boiled and cold again; let them stand twenty-four hours, stirring it often; then strain it, and to every gallon of liquor, add one pound of coarse sugar; stir it well together, and put it into the barrel, and set it in a warm room.

*To make Nasturtium Vinegar.*

Gather the buds of Nasturtium flowers when small, and put them into a bottle of white wine vinegar, and keep them in a warm dry place. A spoonful of this Vinegar gives an agreeable flavour to fish sauce.

*To make Elder Vinegar.*

Gather the Elder flowers, when the sun is hot on them, and quite ripe, so that they will shake off the tree; fill a jug with them, and pour as much white wine vinegar in it as you can; set it in the sun for ten days; then strain it through a flannel bag, and bottle it.

N. B. It will keep for seven years.

*To make Ginger Wine.*

To every gallon of water, put two pounds of loaf sugar, and one ounce and half of white Ginger, well bruised; boil them together half an hour, taking the scum clear off, and the Ginger must be boiled in a lawn or muslin bag; when it is near cold, put in the rind and juice of two lemons to each gallon; and when quite cold, put a little yeast to it and tun it, putting the bag of ginger into the barrel, with the lemon-peel. In ten days, rack it, and put it into the barrel again, and let it stand ten days more, then bottle it.

*A second Way for Ginger Wine.*

To three gallons of water, put three pounds of powder sugar, and one ounce of Ginger, bruised; clarify the sugar and water with three or four whites of eggs, which must be stirred into it before it is hot, and when it boils, take the scum

clear off; then put in the Ginger, and let it boil near an hour; then put it into an earthen vessel, and slice three lemons into it: cover it close, and let it stand till near cold; put to it a toast spread with yeast; let it work twenty-four hours, then put it into the vessel, and in a week bottle it, and it will be ready for use in a fortnight.

*To make White Elderberry Wine.*

To every gallon of water, put three pounds of good Lisbon sugar, and three pints of white Elderberries, when picked; boil the water, and put it on the berries, and when near cold, mash them well, and strain it; then put in the sugar, and boil and scum it; when cool, put in a toast spread with yeast, and let it stand all night; the next day, put it in the barrel, and in three months bottle it.

*To make White Currant Wine.*

To every gallon of water, put five pounds of the best Lisbon sugar, and five pounds of Currants, with the stalks; let the water be well boiled, and stand till cold; then put it into the barrel, with the fruit, and stop it up in ten days or a fortnight. Bottle it the first week in December.

*To make Black Currant Wine.*

To a gallon of water, put four pounds of Black Currants; boil them together half an hour; then strain it, and to every gallon of the liquor, put four pounds of loaf sugar; boil it, and scum it; when cool, work it with a little yeast, and to every gallon, put a pint of raspberries, and the same of red currants, that have been boiled up with sugar: put all into the barrel, and let it stand twelve months, then bottle it.

N. B. The older it is the better. It should not be drank before it is two years old.

*Red Gooseberry Wine.*

Take thirty-six pounds of Red Gooseberries, when they are full ripe, and begin to drop off the trees; bruise them, and pour upon them twelve quarts of boiling water; let them stand twenty-four hours; then strain it through a flannel bag, and add to the liquor, twelve pounds of good Lisbon sugar; stir it well together, and the next day, put it into the vessel, and in four months bottle it.

N. B. It is best when kept to three or four years old.

*To make Mead.*

To every gallon of water, put four pounds of honey; when your water is

warm put in your honey, and keep stirring it till it boils; scum it well, and let it boil half an hour; to fifteen gallons, put two ounces of hops; let them boil in it, in a bag; when cold put it in the vessel, and stop it up directly. Let it stand a year in the barrel, then bottle it.

*To make Birch Wine.*

To every gallon of Birch water, put three pounds of loaf sugar; boil it three quarters of an hour, and clear it from the scum; let it stand till near cold; then spread a toast over with new yeast, and put to it; when it begins to work tun it into the cask; the next day, stop it up close, and let it stand six months, then bottle it.

*To make Raspberry Wine.*

Take six pounds of Raspberries, and three pounds of white currants, picked

from the stalks; then take three gallons of water, and dissolve in it twelve pounds of loaf sugar; put your fruit and liquor into the barrel, and a bottle of brandy; stop it close, and let it stand four months; then, if fine, bottle it.

*To make White Elder Wine.*

To six gallons of water; put twelve pounds of loaf sugar, and six pounds of raisins chopped small; boil them together an hour; when the liquor is cold, take four ounces of Elder-flowers, shaked off the trees, and six spoonfuls of syrup of lemon, and three spoonfuls of new yeast; stir it well together, and let it stand two days; then put it into the barrel, and in four months bottle it,

N. B. It should be in the bottles two years.



*To make Walnut Wine.*

To every gallon of water, put four pounds of honey, and to twenty gallons, put one pound of Walnut-leaves, dried; boil it a full hour, and scum it well; then run the liquor through a sieve, and when it is cold and settled, tun it into the vessel; stop it up as soon as it has done hissing; let it stand in the cask a year, then bottle it.

N. B. The leaves must be gathered in July, and used in September.

*To make Raisin Wine.*

To every gallon of water, put six pounds of Raisins, (cleaned from the stalks;) chop them and put them into a tub, with the water cold; stir it twice a day, for ten days; then tun it into the vessel, and as soon as the fermentation is over, stop it

close, and let it stand nine months, then bottle it.

*To make Currant Wine.*

To a gallon of cold water, put four pounds of Currants, picked clean from the leaves and stalks; bruise them well, and put the water to them; let it stand three days, stirring it twice a day; then strain it through a sieve, and to every gallon of liquor, put four pounds of loaf sugar; tun it into the cask, and it will be ready to bottle in four months.

*To make a rich Currant Wine.*

To every gallon of water, put six pounds of Currants, with the stalks; squeeze them well in the water, which must be cold, and strain them through a sieve, and to every quart of the liquor, put one pound of Lisbon sugar; let it stand in the tub for two

or three days, scumming it every day ; then tun it into the cask, and when done fermenting, to six gallons, put a pint of brandy, and two quarts of raspberries, bruised, with half their weight of sugar; put all into the cask, and stop it close.

*To make Gooseberry Wine like Champagne.*

To every gallon of water, put four pounds of Gooseberries, (when fit to bottle;) bruise them well, and let them stand in the water three or four days, stirring them twice a day: then strain it through a sieve, and to every gallon of liquor, put three pounds of loaf sugar, and to every five gallons, a bottle of the best brandy; put it immediately into the cask, and stop it close; let it stand six months, then bottle it: let it stand in the bottles six months, and it will be fit for use.

*To make Cowslip Wine.*

To three gallons of water, put eight pounds of loaf sugar, and one gallon and a half of the Pips of Cowslips; and then add to them the juice of five lemons, with the peel, which you must let lie in it till you stop it up, which you may do in three weeks.

*To make British Madeira.*

To a gallon of water, put three pounds of Lisbon sugar; boil it together twenty minutes, and make it quite clear from the scum; when cold, to every gallon, add one pound of Smyrna raisins, chopped; and a quart of new ale; when working in the vat, tun it together, and let it stand in the cask for six months, then bottle it.

*To make Elder Wine:*

Take Elderberries when ripe, and bake them for three hours; then strain them, and to every pint of juice, add three quarts of water, and three pounds of Lisbon sugar; boil it, and scum it well; let it stand till near cold; then spread a toast over with new yeast, and when you put it into the vessel, add a quart of sloes, baked or boiled up with sugar; let it stand three months, then bottle it.

*To make Elder Wine another Way.*

To four gallons of water, put one gallon of Elderberries when ripe, and two quarts of blackberries, and one quart of damsons; boil them all together half an hour; then strain it, and to every gallon of the liquor, put two pounds of Lisbon sugar; stir it together till the sugar is

dissolved; when near cold, put some new yeast to it, and let it stand till the next day; then tun it into the vessel, with four pounds of raisins, chopped small; stop it up close, and it will be fit to bottle in three months.

*To make British Port:*

To six gallons of water, put six quarts of elderberries, when quite ripe, and three quarts of blackberries, and six quarts of damsons; boil them all together for three quarters of an hour; then strain it through a hair sieve, and put to it twelve pounds of loaf sugar, and stir it till the sugar is dissolved; when the liquor is near cold, add some new yeast, and let it stand till the next day; then tun it into the vessel, with fifteen pounds of raisins, chopped small, and one gallon of sloes, baked; stop

it close, and let it stand in the barrel twelve months, then bottle it.

N. B. The longer it is kept, the better it will prove.

THE END.





